



Manuals.plus /

- › VEVOR /
- › VEVOR Commercial Beverage Dispenser LYJ10LX2 Instruction Manual

VEVOR LYJ10LX2

VEVOR Commercial Beverage Dispenser LYJ10LX2 Instruction Manual

Model: LYJ10LX2 | Brand: VEVOR

INTRODUCTION

This manual provides detailed instructions for the safe and efficient operation, maintenance, and troubleshooting of your VEVOR Commercial Beverage Dispenser, Model LYJ10LX2. This unit features two 10-liter tanks, a 270W cooling system, and is constructed from stainless steel for commercial use. Please read this manual thoroughly before initial use and retain it for future reference.

SAFETY INSTRUCTIONS

- Ensure the power supply matches the specifications listed on the product label.
- Do not power on the device until 24 hours after transportation to allow refrigerants to settle.
- Always unplug the dispenser before cleaning or performing any maintenance.
- Keep hands and foreign objects away from moving parts during operation.
- Do not immerse the main unit in water.
- Use only food-grade liquids in the tanks.
- Ensure proper ventilation around the unit to prevent overheating.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

PRODUCT OVERVIEW

The VEVOR Commercial Beverage Dispenser is designed for efficient cooling and dispensing of various cold beverages. Key features include:

- **Large Capacity Tanks:** Two 10-liter (10.6 QT) tanks minimize the need for frequent refills.

- **Efficient Cooling System:** Equipped with a powerful compressor and high-efficiency condenser to maintain beverage temperatures between 45-54°F (7-12°C).
- **Food-Grade Materials:** Tanks are made from crystal-clear, damage-resistant PC material. All parts in contact with beverages are 304 food-grade stainless steel. The outer shell is thickened SUS stainless steel for durability and rust resistance.
- **Stirring Mechanism:** An internal stirring rod ensures uniform beverage temperature and prevents sedimentation.
- **User-Friendly Dispensing:** Features a stainless steel press switch and an enlarged dispensing spout for easy, uninterrupted serving.
- **Drip-Free Design:** A large capacity water receiving tray at the bottom collects drips, maintaining cleanliness.





Image: The VEVOR Commercial Beverage Dispenser, showing its two transparent tanks filled with beverages and the stainless steel base with dispensing spouts.

VEVOR

10L LARGE CAPACITY BEVERAGE DISPENSER

Effortlessly handles high customer traffic

 10L Large Capacity

 Food-grade Material

Make **80** cups
(each cup 250ml)




Image: Diagram highlighting the 10-liter tank capacity and the internal stirring mechanism designed to prevent beverage sedimentation.

POWERFUL REFRIGERATION

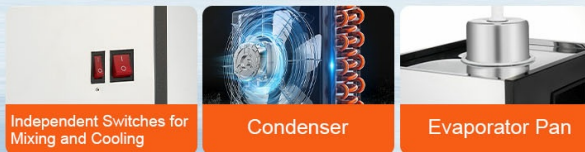
Quickly enjoy refreshing coolness

 Fast Cooling  Energy Efficient  Reduced Noise

 Cooling Temperature: 45-54°F (7~12°C)

 Operating Environment Temperature: 50-89.6°F (10~32°C)

 Please let it sit for 24 hours before plugging it in after receiving it



Independent Switches for
Mixing and Cooling

Condenser

Evaporator Pan



Image: Illustration of the cooling system components, including the compressor, condenser, stirrer motor, and evaporator pan, which maintain a temperature range of 45-54°F (7-12°C).

SETUP

- 1. Unpacking:** Carefully remove all packaging materials. Inspect the dispenser for any signs of damage during transit.
- 2. Placement:** Place the unit on a stable, level surface. Ensure there is adequate space around the dispenser for ventilation, especially at the sides and rear where cooling vents are located.
- 3. Initial Rest Period:** After transportation, allow the dispenser to stand upright for at least 24 hours before plugging it into a power outlet. This allows the refrigerant to settle, preventing potential damage to the compressor.
- 4. Cleaning:** Before first use, thoroughly clean all parts that will come into contact with beverages, including the tanks, lids, stirring rods, and dispensing spouts. Refer to the "Maintenance and Cleaning" section for detailed instructions.
- 5. Assembly:**
 - Attach the drip trays to the base of the dispenser.
 - Ensure the stirring rods are correctly seated within the tanks.
 - Place the tanks securely onto the main unit, ensuring they are properly aligned with the dispensing mechanisms.
 - Place the lids on top of the tanks.

6. **Power Connection:** Once the 24-hour rest period is complete and all parts are clean and assembled, plug the power cord into a grounded electrical outlet.

OPERATING INSTRUCTIONS

1. **Filling the Tanks:** Open the lids and pour your desired cold beverages into the transparent tanks. Do not overfill beyond the maximum fill line. Ensure beverages are strained if they contain pulp or particles to prevent dispenser clogs.
2. **Power On:** Turn on the main power switch, usually located at the back or side of the unit.
3. **Cooling Function:** Locate the cooling switch (often labeled with a snowflake or "Cool"). Turn this switch ON to activate the refrigeration system. The unit will begin cooling the beverages to the set temperature range of 45-54°F (7-12°C).
4. **Stirring Function:** Locate the stirring switch (often labeled with a propeller or "Stir"). Turn this switch ON to activate the stirring rods. This ensures consistent temperature and prevents ingredients from settling.
5. **Dispensing Beverages:** Place a cup under the dispensing spout. Press the stainless steel press switch to dispense the beverage. Release the switch to stop the flow.
6. **Monitoring:** Periodically check beverage levels and refill as needed. Monitor the drip trays and empty them when full.

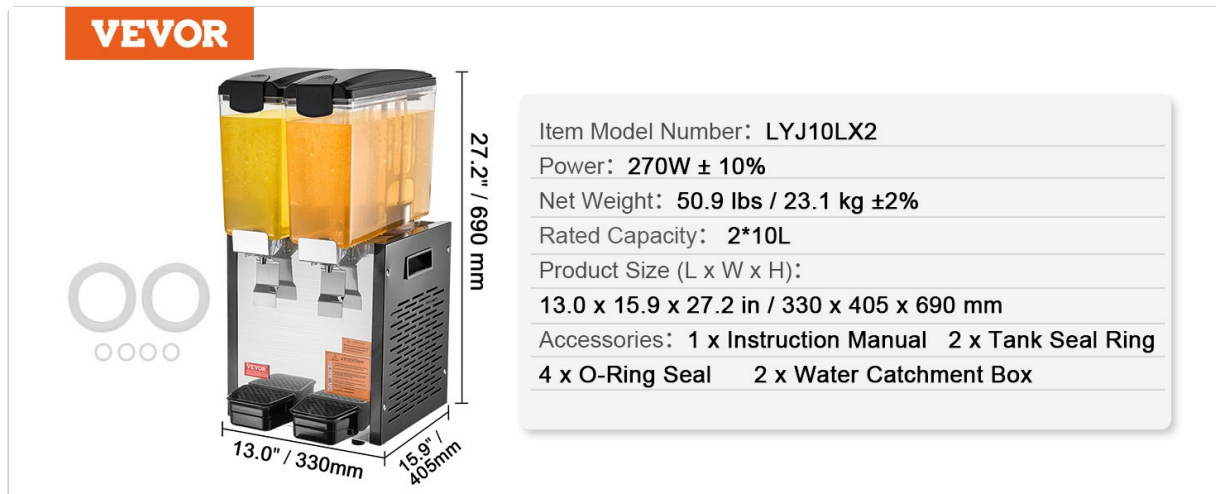


Image: The beverage dispenser in various settings, illustrating its versatility for different commercial and social environments.

MAINTENANCE AND CLEANING

Regular cleaning and maintenance are crucial for hygiene, optimal performance, and extending the lifespan of your beverage dispenser.

1. Daily Cleaning:

- Empty and clean the drip trays.
- Remove any remaining beverage from the tanks.
- Wash the tanks, lids, and stirring rods with warm, soapy water. Rinse thoroughly with clean water.
- **Important:** The tanks are not dishwasher safe. Hand wash only.
- Clean the dispensing spouts. For thorough cleaning, disassemble the spouts if possible, clean all components, and reassemble.
- Wipe down the exterior of the unit with a damp cloth. Do not use abrasive cleaners or immerse the main unit in water.

2. **Seal Maintenance:** The dispenser includes food-grade rubber sealing rings. To protect these seals and extend their lifespan, apply a thin layer of food-quality petroleum gel (Vaseline) to the O-rings on the dispensing valve and other seals after cleaning and before reassembly. This helps prevent leaks and ensures a proper seal.
3. **Deep Cleaning (Weekly/Bi-weekly):**
 - Completely disassemble the tanks, stirring rods, and dispensing spouts.
 - Clean all components thoroughly with a food-safe sanitizing solution, following the manufacturer's instructions for the solution.
 - Rinse all parts with clean water to remove any sanitizer residue.
 - Allow all parts to air dry completely before reassembling.
4. **Condenser Cleaning:** Periodically check the condenser fins (located at the back or sides) for dust and debris. Use a soft brush or vacuum cleaner to gently remove any buildup. A clean condenser ensures efficient cooling.

DOESN'T TAKE UP MUCH SPACE

Suitable for various occasions



Image: Diagram illustrating user-friendly design elements such as the press switch, enlarged spout, sealing rings, and ventilation for heat dissipation.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Unit does not power on.	No power supply; power cord not plugged in; main power switch off.	Check power outlet and cord connection. Ensure main power switch is ON.
Beverages are not cooling.	Cooling switch is OFF; poor ventilation; condenser dirty; thermostat setting too high.	Turn cooling switch ON. Ensure adequate space around the unit. Clean condenser fins. Adjust thermostat (refer to manufacturer for specific adjustment instructions if not externally accessible).
Beverages are not stirring.	Stirring switch is OFF; stirring rod improperly installed.	Turn stirring switch ON. Check that the stirring rod is correctly seated.
Dispenser is leaking.	Seal ring damaged or improperly seated; debris in dispensing valve; tank not properly aligned.	Inspect and properly seat or replace seal rings. Clean the dispensing valve thoroughly, ensuring no pulp or particles are present. Apply food-grade petroleum gel to O-rings. Ensure tanks are correctly aligned on the base.
Beverage settles at the bottom.	Stirring function off; low beverage level.	Ensure stirring function is ON. Refill tanks if beverage level is too low for effective stirring.

SPECIFICATIONS

- **Model Number:** LYJ10LX2
- **Brand:** VEVOR
- **Material:** Metal (Stainless Steel), Food-Grade PC
- **Color:** Black (Base)
- **Capacity:** 2 x 10 Liters (10.6 QT per tank)
- **Power:** 270W
- **Cooling Temperature Range:** 45-54°F (7-12°C)
- **Product Dimensions (L x W x H):** 15.94 x 12.99 x 27.17 inches (405 x 330 x 690 mm)
- **Item Weight:** 50.9 pounds (23.1 kg)
- **Dishwasher Safe:** No

Item Model Number: LYJ10LX2

Power: 270W ± 10%

Net Weight: 50.9 lbs / 23.1 kg ±2%

Rated Capacity: 2*10L

Product Size (L x W x H): 13.0 x 15.9 x 27.2 in / 330 x 405 x 690 mm

Accessories: 1 x Instruction Manual 2 x Tank Seal Ring

4 x O-Ring Seal 2 x Water Catchment Box



Image: Technical diagram with key dimensions and specifications of the VEVOR beverage dispenser.

WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the contact details provided with your purchase documentation or visit the official VEVOR website. VEVOR offers customer support for their products.

Included Accessories:

- Instruction Manual (this document)
- 2 x Tank Seal Rings
- 4 x O-Ring Seals
- 2 x Water Catchment Boxes (Drip Trays)