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VEVOR XRJ3LX2

VEVOR XRJ3LX2 Commercial Slush Machine User Manual

Dual Tank 3L x 2 Frozen Drink Maker

1. Introduction

Thank you for choosing the VEVOR XRJ3LX2 Commercial Slush Machine. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new appliance. Please read it thoroughly before initial use and retain it for future reference.
This machine is designed for commercial use, featuring two 3-liter tanks for preparing various frozen beverages such as slushies, cold drinks, and margaritas.

2. Safety Instructions

WARNING: Failure to follow these safety instructions may result in fire, electric shock, or injury.

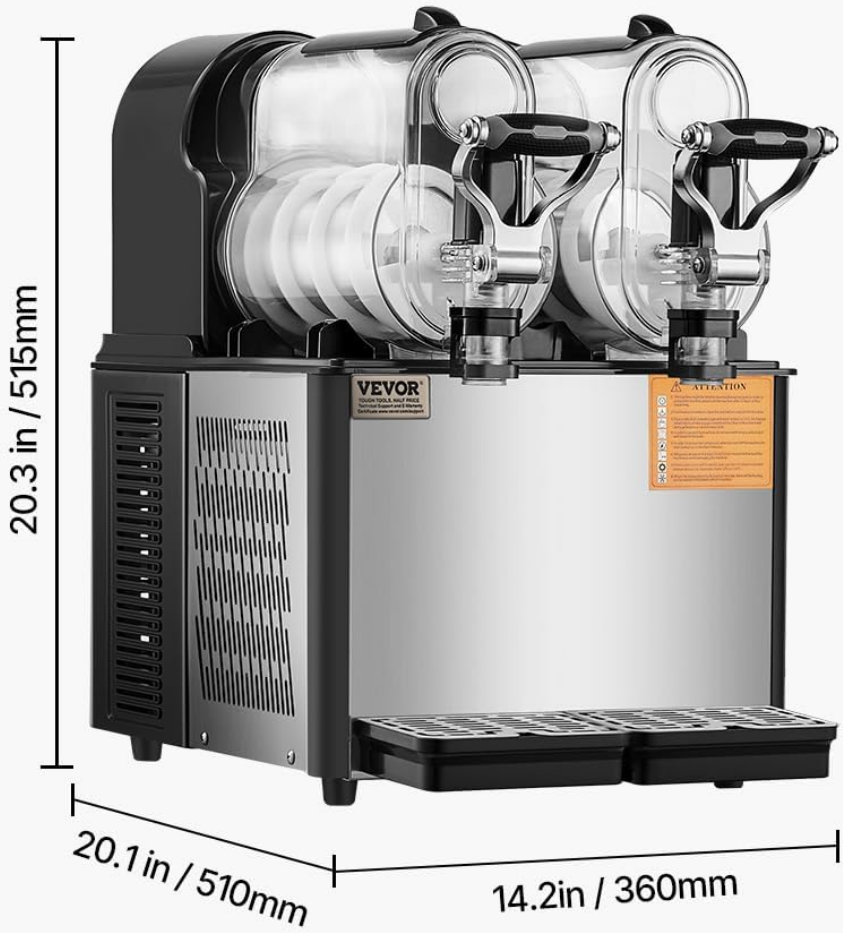
- Ensure the power supply matches the voltage specified on the machine's rating label.
- Always plug the machine into a grounded outlet. Do not use adapters or extension cords without proper grounding.
- Do not operate the machine with a damaged cord or plug. Contact qualified service personnel for repairs.
- Keep hands and foreign objects out of the tanks and dispensing area during operation.
- Unplug the machine before cleaning, maintenance, or when not in use.
- Do not immerse the main unit in water or other liquids.
- Place the machine on a stable, level surface to prevent tipping.
- Ensure adequate ventilation around the machine. Do not block air vents.
- 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.

3. Product Overview and Components

Familiarize yourself with the main parts of your VEVOR Slush Machine.



Figure 1: Overall view of the VEVOR XRJ3LX2 Commercial Slush Machine.



Item Model Number: XRJ3LX2
Color: Black
Net Weight: 30.1kg / 66.4 lbs
Tank Capacity: 3L / 0.8 Gal x 2
Main Materials: Stainless Steel + PC + PP
Setting: 15 Settings (-11 ~ 5 °C / 12.2 ~ 33.8 °F)
Item Size:
14.2 x 20.1 x 20.3 in / 360 x 510 x 515 mm

Accessories:
1 x Tank Sealing Ring
4 x Small Sealing Ring
2 x Stirring Shaft Sealing Ring
1 x User Manual
2 x Tank Lid
2 x Drip Tray

Figure 2: Detailed features including rubber feet for stability, removable drip tray, anti-drip faucet, and LED lighting inside the tank.

Key Components:

- **Dual 3L Tanks:** Transparent food-grade PC tanks for beverage preparation.
- **Control Panel:** Digital display and buttons for mode selection, temperature adjustment, and cleaning.
- **Dispensing Faucets:** Spring-loaded faucets for serving beverages.
- **Drip Trays:** Removable trays located below the faucets to catch spills.

- **Stainless Steel Housing:** Durable and easy-to-clean exterior.
- **Ventilation Grilles:** Located on the sides for heat dissipation.
- **Rubber Feet:** Provide stability and prevent slipping.

4. Setup

4.1 Unpacking

1. Carefully remove the machine from its packaging.
2. Inspect for any shipping damage. If damage is found, contact your supplier immediately.
3. Remove all packing materials, including any protective films or tapes.

4.2 Placement

- Place the machine on a firm, level, and stable surface capable of supporting its weight when full.
- Ensure there is at least 15 cm (6 inches) of clear space around all sides of the machine for proper ventilation. Do not place it against a wall or in an enclosed cabinet.
- Avoid direct sunlight or proximity to heat sources.

4.3 Initial Cleaning

Before first use, thoroughly clean all parts that will come into contact with beverages.

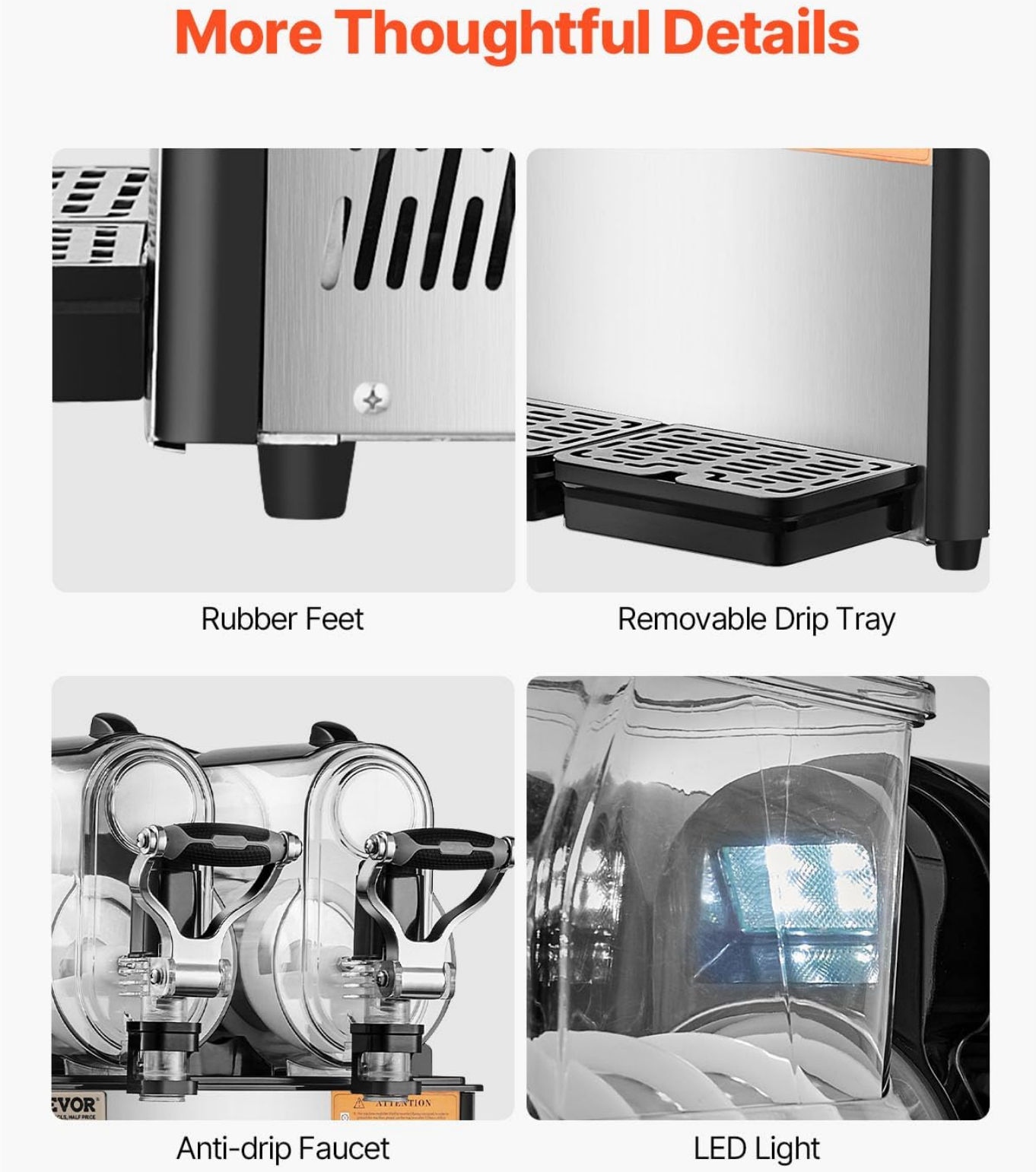


Figure 3: Illustration of manual cleaning by removing tanks and the auto-cleaning mode.

1. Remove the tanks and lids.
2. Wash the tanks, lids, stirring shafts, and dispensing faucets with warm, soapy water. Rinse thoroughly with clean water.
3. Wipe down the exterior of the machine with a damp cloth.
4. Ensure all parts are completely dry before reassembly.
5. Reassemble the tanks, ensuring they are securely in place.

5. Operating Instructions

5.1 Filling the Tanks

- Prepare your beverage mixture. For slushies, a sugar content of approximately 13% is recommended. For alcoholic beverages, an alcohol content below 13% is advised to ensure proper freezing.
- Pour the mixture into the clean tanks. Do not overfill past the maximum fill line.
- Securely place the lids on the tanks.

5.2 Control Panel and Settings



Figure 4: The intuitive control panel for easy operation.



Figure 5: Easy operation steps: 1. Turn on and pour ingredients. 2. Set gears (temperature/mode). 3. Enjoy your drink.

1. **Power On:** Plug in the machine and press the power button on the control panel.
2. **Mode Selection:** The machine offers two main modes: Slush and Cold Drink. Select the desired mode for each tank independently using the 'Bowl' buttons.
3. **Temperature/Hardness Adjustment:** The machine has 15 adjustable levels, corresponding to a temperature range of -11°C to 5°C (12.2°F to 33.8°F).
    - **Levels 1-2:** For juice-based cold drinks.
    - **Levels 3-7:** For standard slushies.
    - **Levels 8-13:** For harder slushies or margaritas.
4. Use the 'Up' and 'Down' arrow buttons to adjust the level. The setting will auto-save after 5 seconds.
5. The digital display shows the current temperature, allowing for easy monitoring.
6. **Light Button:** Press the 'Light' button to turn the internal LED lights on or off.



Figure 6: Recommended temperature ranges for various beverages.

5.3 Dispensing Beverages

Once the desired consistency is reached, place a cup under the dispensing faucet and pull the lever towards you to dispense the beverage. Release the lever to stop.



Figure 7: Dispensing a frozen beverage.

6. Maintenance and Cleaning

Regular cleaning is crucial for hygiene and prolonging the life of your machine.

6.1 Daily Cleaning

- **Drip Trays:** Remove and empty the drip trays daily. Wash them with warm, soapy water, rinse, and dry thoroughly before replacing.
- **Exterior:** Wipe down the exterior surfaces with a damp cloth. Do not use abrasive cleaners or immerse the unit.

6.2 Tank Cleaning

The machine offers both manual and automatic cleaning options.

- **Automatic Cleaning:** Empty the tanks. Fill them with clean water. Press the 'Auto Clean' button (refer to control panel diagram). The machine will agitate the water to clean the internal components. Drain the water through the faucets. Repeat with fresh water if necessary.
- **Manual Cleaning (Thorough):**
    1. Unplug the machine.
    2. Remove the tank lids and then carefully lift out the tanks.
    3. Disassemble the stirring shafts and dispensing faucets.
    4. Wash all removable parts (tanks, lids, stirring shafts, faucets) with warm, soapy water. Use a soft brush for hard-to-reach areas.
    5. Rinse all parts thoroughly with clean water to remove any soap residue.
    6. Allow all parts to air dry completely before reassembling.
    7. Ensure all seals and rings are correctly positioned during reassembly to prevent leaks.

7. Troubleshooting

This section addresses common issues you might encounter.

Problem	Possible Cause	Solution
Machine does not turn on	No power supply; Power cord not plugged in; Power button not pressed.	Check power outlet; Ensure cord is securely plugged in; Press the power button.
Beverage not freezing or too soft	Temperature setting too high; Insufficient sugar content in mixture; Ambient temperature too high.	Lower the temperature setting (higher level number); Adjust sugar content (approx. 13%); Ensure proper ventilation around the machine.
Beverage too hard or frozen solid	Temperature setting too low; Excessive sugar content.	Raise the temperature setting (lower level number); Reduce sugar content.
One tank not cooling/freezing	Individual tank setting incorrect; Internal component issue.	Verify the settings for the specific tank; If problem persists, contact customer support.
Leaking from tanks or faucets	Seals or O-rings improperly installed or damaged; Faucet not fully closed.	Check and re-seat all seals and O-rings; Ensure faucets are fully closed after dispensing. Replace damaged seals if necessary.

Problem	Possible Cause	Solution
Unusual noise during operation	Machine not level; Stirring shaft obstruction; Internal mechanical issue.	Ensure machine is on a level surface; Check tanks for obstructions; If noise persists, contact customer support.

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

8. Specifications



Figure 8: Product dimensions and key specifications.

Feature	Detail

Feature	Detail
Model Number	XRJ3LX2
Brand	VEVOR
Tank Capacity	2 x 3 Liters (0.8 Gallons)
Material	Stainless Steel, ABS, Polycarbonate (PC)
Temperature Range	-11°C to 5°C (12.2°F to 33.8°F)
Settings	15 adjustable levels
Product Dimensions (L x W x H)	74 x 69.5 x 46 cm (29.1 x 27.4 x 18.1 inches)
Net Weight	28.9 kg (63.7 lbs)
Estimated Output	Approx. 24 cups (8.8 oz) per batch

Accessories Included:

- 1 x Tank Sealing Ring
- 4 x Small Sealing Ring
- 2 x Stirring Shaft Sealing Ring
- 1 x User Manual
- 2 x Tank Lid
- 2 x Drip Tray

9. Warranty and Support

This product is covered by a standard return policy, typically 30 days from the date of purchase. For specific warranty details, please refer to the documentation provided with your purchase or contact your retailer.
For technical assistance, parts, or service inquiries, please contact VEVOR customer support. Have your model number (XRJ3LX2) and purchase information ready when contacting support.

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