

## Happybuy ZD-50L

# Happybuy ZD-50L Milk Pasteurizer Instruction Manual

Model: ZD-50L

## 1. INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, setup, and maintenance of your Happybuy ZD-50L Milk Pasteurizer. Please read this manual thoroughly before operating the unit to ensure proper usage and to prevent damage or injury. This commercial-grade pasteurizer is designed for processing various types of milk and other liquid foods, featuring a 50-liter capacity and constructed from food-grade 304 stainless steel.

## 2. SAFETY INFORMATION

Always adhere to the following safety guidelines:

- Ensure the unit is placed on a stable, level surface away from flammable materials.
- Connect the unit to a grounded power outlet with the correct voltage.
- Do not operate the pasteurizer with wet hands or in wet conditions.
- The unit contains heating elements and processes hot liquids. Exercise extreme caution to avoid burns.
- Always disconnect power before cleaning or performing maintenance.
- Keep children and unauthorized personnel away from the operating unit.
- Do not immerse the control panel or electrical components in water.

## 3. PRODUCT COMPONENTS

The Happybuy ZD-50L Milk Pasteurizer package includes the following items:

- 1 x Milk Pasteurizer Unit (Main Tank with Control Panel)
- 1 x Butterfly Valve
- 1 x Water Level Tube
- 1 x Silicone Gasket for Heating Rod
- 1 x Spare Heating Rod
- 1 x Silicone Gasket for Butterfly Valve

- 1 x Clip



**Figure 3.1:** Happybuy ZD-50L Milk Pasteurizer with included accessories. This image displays the Happybuy ZD-50L Milk Pasteurizer unit, a stainless steel cylindrical tank with a control panel, spigot, and three sturdy legs. Alongside the main unit, various accessories are shown, including a water level tube, a spare heating rod, a butterfly valve, silicone gaskets, and a clip.

## 4. SETUP

1. **Unpacking:** Carefully remove all components from the packaging. Inspect for any shipping damage.
2. **Placement:** Position the pasteurizer on a stable, heat-resistant, and level surface. Ensure adequate clearance around the unit for ventilation and safe operation. Refer to the specifications for dimensions.
3. **Assembly:**
  - Attach the butterfly valve to the outlet port at the bottom of the tank, ensuring the silicone gasket is

properly seated to prevent leaks.

- Install the water level tube into its designated slot on the side of the tank.
- Ensure the heating rod is securely in place with its gasket.

4. **Initial Cleaning:** Before first use, thoroughly clean the interior of the tank and all components that will come into contact with food products using a mild detergent and warm water. Rinse thoroughly and dry.
5. **Power Connection:** Connect the power cord to a suitable grounded electrical outlet. Ensure the power switch on the unit is in the OFF position before connecting.



**Figure 4.1:** Technical drawing with dimensions of the Happybuy ZD-50L Milk Pasteurizer. A clear diagram providing the key dimensions of the Happybuy ZD-50L Milk Pasteurizer, including its height (42.1 inches / 1070 mm) and width/depth (25.6 inches / 650 mm), essential for planning installation space.

## 5. OPERATING INSTRUCTIONS

The Happybuy ZD-50L features a user-friendly control panel for precise operation.

1. **Fill the Tank:** Open the lid and carefully pour the liquid to be pasteurized into the stainless steel tank. Do not exceed the maximum fill line indicated by the water level tube.
2. **Close the Lid:** Securely close the lid to maintain temperature and prevent contamination.
3. **Power On:** Turn on the main power switch. The control panel display will illuminate.
4. **Set Temperature:** Use the temperature adjustment buttons on the control panel to set the desired pasteurization temperature. Common pasteurization temperatures for milk range from 63°C (145°F) for 30 minutes (batch pasteurization) to 72°C (161°F) for 15 seconds (HTST, though this unit is typically for batch). Consult local food safety guidelines for specific requirements.
5. **Set Time:** Use the time adjustment buttons to set the holding time for pasteurization once the target temperature is reached.
6. **Start Heating:** Press the 'Heat' button to begin the heating process. The unit will automatically heat the liquid to the set temperature. The display will show the current temperature.
7. **Mixing (Optional):** If your model includes a mixing function, activate it to ensure even heat distribution throughout the liquid.
8. **Holding Phase:** Once the target temperature is reached, the unit will maintain this temperature for the set duration.
9. **Cooling:** After the holding time is complete, the unit will initiate a cooling phase. The cooling time can also be adjusted.
10. **Draining:** Once the pasteurization and cooling cycles are complete, open the butterfly valve to drain the pasteurized liquid into a clean, sanitized container.
11. **Power Off:** Turn off the main power switch and disconnect the unit from the power supply after use.

# EASY TO USE



Set time and temperature with ease



Effortless operation



Long term stable work



**Figure 5.1:** Close-up of the Happybuy ZD-50L Milk Pasteurizer control panel. A detailed view of the "Smart Pasteurizer TC-2000" control panel, featuring digital displays for temperature and time, along with buttons for power, heat, mixing, and setting adjustments. This panel allows for precise control over the pasteurization process.



# 185°F EFFICIENT PASTEURIZATION WITHIN 30 MINUTES

Directional Sterilization Technology



**Figure 5.2:** Diagram illustrating the internal heating and pasteurization process of the Happybuy Milk Pasteurizer. This diagram shows a cutaway view of the pasteurizer, highlighting the internal heating elements and the circulation of liquid during the pasteurization process. It visually represents the efficient heating and sterilization technology.

## 6. MAINTENANCE

Regular cleaning and maintenance are crucial for the longevity and hygienic operation of your pasteurizer.

1. **Daily Cleaning:** After each use, immediately drain any remaining liquid. Rinse the interior of the tank with warm water. Use a soft brush or sponge with a mild, food-safe detergent to clean all internal surfaces, the lid, and the butterfly valve. Rinse thoroughly with clean water until all detergent residue is removed.
2. **Sanitization:** After cleaning, it is recommended to sanitize all food-contact surfaces according to local food safety regulations. This typically involves using a food-grade sanitizer solution.
3. **Exterior Cleaning:** Wipe down the exterior of the unit with a damp cloth. Do not use abrasive cleaners or immerse the control panel.
4. **Component Inspection:** Regularly inspect gaskets, the heating rod, and the butterfly valve for wear or damage. Replace any worn components promptly to ensure proper sealing and operation. The unit's

components are designed to be easily detachable and replaceable.

5. **Storage:** Store the pasteurizer in a clean, dry environment when not in use.



# ***FOOD GRADE 304 STAINLESS STEEL INTERIOR***

Reliable quality for long term use

Food grade 304 stainless steel high-quality and reliable

304



Healthy



Corrosion Resistance



Easy to Clean

**Figure 6.1:** Food-grade 304 stainless steel interior. This image emphasizes the high-quality construction of the pasteurizer, showcasing the smooth, corrosion-resistant food-grade 304 stainless steel used for the interior tank, ensuring hygiene and durability.







**Figure 6.2:** Happybuy ZD-50L Milk Pasteurizer with the lid open, showing the interior. This image provides a view of the pasteurizer with its lid open, revealing the spacious interior tank and the mixing mechanism, demonstrating accessibility for filling and cleaning.

## 7. TROUBLESHOOTING

If you encounter issues with your Happybuy ZD-50L Milk Pasteurizer, refer to the following common problems and solutions:

- **Unit Does Not Power On:**
  - Check if the power cord is securely plugged into a working outlet.
  - Ensure the main power switch is in the 'ON' position.
  - Verify the circuit breaker or fuse for the outlet has not tripped.
- **Unit Heats Slowly or Not at All:**
  - Confirm the temperature setting is correct.
  - Ensure the heating rod is properly installed and not damaged.
  - Check for any error codes on the control panel display and consult the manufacturer for specific meanings.
- **Liquid Leaks from Outlet:**
  - Ensure the butterfly valve is fully closed.
  - Inspect the silicone gasket for the butterfly valve for proper seating or damage. Replace if necessary.
- **Inaccurate Temperature Reading:**
  - Ensure the temperature sensor is clean and properly positioned.
  - If the issue persists, contact customer support.

For issues not covered here, please contact Happybuy customer support.

## 8. SPECIFICATIONS

Key technical specifications for the Happybuy ZD-50L Milk Pasteurizer:

Feature	Specification
Model Number	ZD-50L
Capacity	50 Liters
Interior Material	Food Grade 304 Stainless Steel
Product Weight	72.7 lbs / 33 kg
Product Dimensions (D x W x H)	25.5 x 25.5 x 42.1 inches / 650 x 650 x 1070 mm
Special Feature	Temperature Control
Color	Silver




## SPECIFICATIONS

Item Model Number:	ZD-50L
Interior Material:	Food Grade 304 Stainless Steel
Product Weight:	72.7 lbs / 33 kg
Product Size:	25.6 x 25.6 x 42.1 inches / 650 x 650 x 1070 mm

**Figure 8.1:** Specifications diagram for Happybuy ZD-50L Milk Pasteurizer. This image provides a visual summary of the product's key specifications, including its model number, material, weight, and dimensions, along with a list of included components.

## 9. WARRANTY AND SUPPORT

For warranty information, please refer to the documentation provided at the time of purchase or contact your seller. For technical support, spare parts, or further assistance, please visit the official Happybuy website or contact their customer service department. You can often find support resources and contact information on the [Happybuy Store](#).

 <p>Manual cable stripper SD-025 mini</p> <ol style="list-style-type: none"><li>1. plastic regulating nut</li><li>2. blades regulating nut</li><li>3. hand crank</li><li>4. feeding panel</li><li>5. blades fixed screw</li><li>6. shaft</li><li>7. blades</li></ol> <p>8. Please put this machine into the bin when</p>	<p><a href="#">Manual Cable Stripper SD-025 Mini - Operation and Instructions</a></p> <p>Detailed instructions and operation guide for the Happybuy SD-025 mini manual cable stripper, including part identification and usage steps.</p>
	<p><a href="#">Happybuy Extra Large Collapsible Garden Cart Assembly Guide</a></p> <p>Assembly instructions and fittings overview for the Happybuy Extra Large Collapsible Garden Cart, a folding utility wagon for garden, camping, and shopping.</p>
 <p><b>VEVOR</b> TOUGH TOOLS, HALF PRICE</p> <p>Technical Support and 24-Hour Emergency Customer Service Available</p> <p><b>PASTEURIZATION MACHINE</b> MODEL: ZD-30L, ZD-50L, ZD-100L, ZD-150L</p> <p><small>VEVOR products are designed to provide you with an optimal experience. We strive to ensure that our products are safe and reliable. However, we cannot be held responsible for any damage or injury caused by the use of our products. Please read the instructions carefully and use our products responsibly. VEVOR is not responsible for any damage or injury caused by the use of our products. Please read the instructions carefully and use our products responsibly. VEVOR is not responsible for any damage or injury caused by the use of our products. Please read the instructions carefully and use our products responsibly.</small></p>	<p><a href="#">VEVOR Pasteurization Machine User Manual - Models ZD-30L, ZD-50L, ZD-100L, ZD-150L</a></p> <p>Comprehensive guide for VEVOR Pasteurization Machines (ZD-30L, ZD-50L, ZD-100L, ZD-150L) covering operation, safety, and technical support. Learn how to use your VEVOR pasteurizer effectively.</p>
 <p>User Manual of Product 1: Happybuy Commercial Food Mixer 15Qt 600W 3 Speeds Adjustable 110V/120V RPM Heavy Duty 110V with Stainless Steel Bowl Design Heavy White Powder Coated Finish for Commercial Restaurant/Pizzeria</p> <p>User Manual of Product 2: Mophorn Stainless Steel Work Table with 48" x 30" x 32" Inch Prep Table with 4 Casters Heavy Duty Work Table for Commercial Kitchen/Restaurant/Bakery</p>	<p><a href="#">Happybuy Commercial Food Mixer and Mophorn Stainless Steel Work Table User Manuals</a></p> <p>User manuals for the Happybuy Commercial Food Mixer (15Qt, 600W, 3 Speeds) and the Mophorn Stainless Steel Work Table with Wheels (24x30x32 Inch). Includes specifications, operation, maintenance, and troubleshooting.</p>
 <p><b>VEVOR</b> Affordable. Reliable. Home Improvement.</p> <p><b>WEDDING LANTERN CENTERPIECES</b> MODEL: ZD-HL01, ZD-HL02, ZD-HL03, ZD-HL04, ZD-HL05</p>	<p><a href="#">VEVOR Wedding Lantern Centerpieces Assembly and Care Guide</a></p> <p>This guide provides assembly instructions, safety warnings, and maintenance tips for VEVOR Wedding Lantern Centerpieces, models ZD-HL01 through ZD-HL05.</p>
 <p><b>VEVOR</b> Affordable. Reliable. Home Improvement.</p> <p><b>WEDDING LANTERN CENTERPIECES</b> MODEL: ZD-HL01, ZD-HL02, ZD-HL03, ZD-HL04, ZD-HL05</p>	<p><a href="#">VEVOR Wedding Lantern Centerpieces Assembly Instructions &amp; Guide</a></p> <p>Comprehensive assembly instructions, safety warnings, and product details for VEVOR Wedding Lantern Centerpieces (Models ZD-HL01-05). Learn how to assemble and maintain your decorative lanterns.</p>