

# **COLD JUICE DISPENSER**

## **USER MANUAL**



## Introduction of cold-hot juice dispenser

Thanks for you choosing and using LSJ-9L-12L-18L-20L-50L series cold-hot juice dispenser.

To ensure that you can use normally and effectively, we supply the introduction and ask you to pay attention to as follows:

1. Before use the juice dispenser, please read the introduction first and master the operation methods.
2. Please use it according to the performance parameters defined on the voltage, power and the relative supply power cable.
3. Please pay attention to the directions for the materials, which will not influence the normal use.

To Protect the customers health, please wash the juice dispenser.

## A. Purposes and features

The cold-hot juice dispenser is manufactured by us based on absorbing the technologies from home and abroad . It can make the various beverage and juice to be delicious liquid cold and hot drink. It is used widely in the restaurant, hotel, entertainment sites, cold-hot drink house, and usually, it is popular in the common drink booths.

It has reasonable configuration, excellent performance, pretty appearance, and simple operation. The main parts are made of the stainless steel and innocuous plastics, It adopts automatically control the temperature to make cold or hot drink, magnetization and the spewing fixture to make the even temperature and improve the refrigeration and calefaction effections. 2 containers or 3 containers juice dispenser can sell 2 or 3 different kinds of juice at the same time, which is an ideal appliance to consumers (1 juice dispenser, 2 purposes), and can be used all the year.

## B. Main technology parameters

Item	1 container	2 container	3 container	4 container
Capability	12L-18L-20L	9Lx2-12Lx2-18Lx2-20Lx2	12Lx3-18Lx3	9Lx4-50L
Power supply	220V-240V 50HZ/60HZ 110V-120V	220V-240V 50HZ/60HZ 110V-120V	220V-240V 50HZ/60HZ 110V-120V	220V-240V 50HZ/60HZ 110V-120V
Power	Cold 180W Hot 540W	Cold 280W Hot 1080W	Cold 380W Hot 1620W	Cold 258W-304W Hot 1000W
Cold-beverage temperature	7-12℃	7-12℃	7-12℃	7-12℃
Hot-beverage temperature	52-58℃	52-58℃	52-58℃	52-58℃
Shape size	12L 470x360x690mm 18L/20L 470x360x740mm	9L 420x300x700mm 12L 460x450x690mm 18L 510x470x740mm 20L 640x450x690mm	12L 640x450x690mm 18L 750x470x740mm	9L 420x440x700mm 50L 520x520x730mm
Weight	12L 26kg 18L 20kg 20L 22kg	9L 22kg 12L 35kg 18L 35kg 20L 37kg	12L 38kg 18L 45kg	9L 35kg 50L 32kg

## C. Installing Methods and Notices

1. To install it, please choose the site which is flat, fixable and can avoid the direct sunshine in summer.
2. Around the machine, it should have 150mm up room to make the air circulating and make sure the machine can run effectively.
3. Before installing it, please check whether the supply power confirms to the requirements or not. The power supply cable is not too thin or too long. The cross section of cable should be 1.5-2.5mm, voltage is mounted on the fixed position with fuse which will keep the users safety, it must have the reliable grounding. The socket should be mounted on the fixed position with fuse which will keep the machine running safety.
4. To make the fix position for machine, you should make its front lower and back higher(to adjust the foot of the bottom can do it), then the water in the salver can flow into the box through the hose.

## D. Use methods

### How to use the cold beverage machine

1. To fall the prepared beverage into the crock, the height of it should not exceed the standard height (9L-12L-18L-20L-50L), otherwise, the beverage will flow into the churn-dasher from the dasher tube, which will make the dasher burn.
2. The temperature of the beverage should not too high (no exceed 35 Celsius degree), otherwise, it will make a bad effect for refrigeration.
3. Plug in the supply power to the 3 holes socket, the grounding hole should connect with the protectable wire or fixture to ensure the safety.
4. To turn the switch on the position of refrigeration, press down the refrigerator switch, the compressor fan starts running and refrigeration system starts working. Then start the dasher to mix or start the spewing switch to spew.
5. When the beverage become to the suitable temperature, please make the cup against the push board lightly, the beverage will flow into the cup from the outlet mouth.
6. When the temperature reduces to the certain degree, the refrigerator will stop running because of the influence from the temperature controller. And when it increases, it will start automatically again.
7. It should restart after 5 minutes if it turn off suddenly or stop temporarily, otherwise, it will damage the compressor.

## How to use the hot beverage machine

1. Plug in the supply power to the 3 holes socket, the grounding hole should connect with the protectable wires or fixture to ensure the safety.
2. To turn the switch on the position on the position of calefaction, press down the calefaction switch, the heater starts running and refrigeration system starts working. Then Start the dasher to mixture.
3. When the beverage become to the proper temperature, please make to cup against the push board lightly,the beverage will flow into the cup from the outle mouth.
4. The heater can not be burnt without water, usually the beverage in the container should be not less than 6L.
5. When the temperature increase to the certain degree, the calefaction will stop running because of the influence from the temperature controller(the heating light is out).And when it reduces, it will start automatically again(the heating light is on).
6. To ensure the clean and beautiful appearance of the machine,the user should clean the beverage crocks everyday.
7. We make the machine according to the quality standard strictly. To use, repair and maintain it correctly can prolong its life. If any problems, please make some repairs on spot and resolve them. If some problems on the refrigeration system,please ask the special persons to repair it.

## How to remove the troubles

Troubles	Causes	Repair methods
<b>Compressor stops working</b>	<ol style="list-style-type: none"> <li>1. The supply power off or not connected.</li> <li>2. Switch damaged</li> <li>3. Circuit trouble.</li> <li>4. Over load and the protector broken.</li> </ol>	<ol style="list-style-type: none"> <li>1. Check the supply power and socket</li> <li>2. replace the switch.</li> <li>3. check and repair</li> <li>4. check and replace</li> </ol>
<b>Compressor runs but no refrigeration</b>	<ol style="list-style-type: none"> <li>1. capillary stop</li> <li>2. the refrigeration fluid reaked</li> <li>3. the electrical fan broken</li> </ol>	<ol style="list-style-type: none"> <li>1. replace the capillary or dry the filter</li> <li>2. check the systems and add the medicine.</li> <li>3. replace the electrical machine</li> </ol>
<b>Winnowing water abnormally</b>	<ol style="list-style-type: none"> <li>1. differences in the pump inside</li> <li>2. impeller and holes damaged.</li> <li>3. circuit damaged</li> <li>4. big clearance between the imperller and crock</li> </ol>	<ol style="list-style-type: none"> <li>1. clean</li> <li>2. replace the impeller and pump</li> <li>3. check and repair</li> <li>4. adjust the clearnace</li> </ol>
<b>Crock leaking</b>	Sealing ring old or installed badly	Replace or re-install
<b>Valve leaking</b>	Sealing ring old or installed badly	Repalce or re-install

## F. SPARE PARTS FOR COLD-HOT JUICER

<b>NO .</b>	<b>Name of Spare parts</b>	<b>NO .</b>	<b>Name of Spare parts</b>
<b>1</b>	<b>L id</b>	<b>1 4</b>	<b>Compressor</b>
<b>2</b>	<b>Stainless steel valve</b>	<b>1 5</b>	<b>Over loading protect setting</b>
<b>3</b>	<b>Crock</b>	<b>1 6</b>	<b>Bottom of screwdrive</b>
<b>4</b>	<b>Mixing leaf</b>	<b>1 7</b>	<b>Power switch</b>
<b>5</b>	<b>Mixing pole</b>	<b>1 8</b>	<b>Refreigeration switch</b>
<b>6</b>	<b>handle</b>	<b>1 9</b>	<b>Mixing switch</b>
<b>7</b>	<b>Airproof circle</b>	<b>2 0</b>	<b>Mixing switch</b>
<b>8</b>	<b>Condensation setting</b>	<b>2 1</b>	<b>Left and right plank</b>
<b>9</b>	<b>Electric fan</b>	<b>2 2</b>	<b>Front and back plank</b>
<b>1 0</b>	<b>Evaporator setting</b>	<b>2 3</b>	<b>Magnet</b>
<b>11</b>	<b>Automatic temperature controller</b>	<b>2 4</b>	<b>Spray motor</b>
<b>1 2</b>	<b>Meeting dish</b>	<b>2 5</b>	<b>Stainless Steel plate</b>
<b>1 3</b>	<b>Mixing setting</b>		

NO.1-22 for minxing type

NO.23-25 for spraying type

