



INSTRUCTION MANUAL

JUICE EXTRACTOR

EXI

4.6 Maintenance

4.6.1 Danger

Any maintenance with the machine in working situation is dangerous. TURN IT OFF BY PULLING THE PLUG OFF THE SOCKET DURING MAINTENANCE.

IMPORTANT

Always unplug the machine when emergency cases arise.

4.7 Advice

Electrical or mechanical maintenance must be done by qualified personal for such operation.
Person in charge has to be sure that the machine is under TOTAL SAFETY conditions when working.

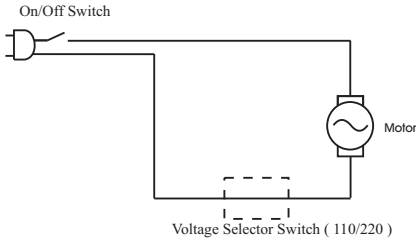
5 Analysis and Problems Solving

5.1 Problems, causes and solutions

The High Performance Tilting Blenders were designed to operate with the need of minimum maintenance but the natural wearing caused by long use of the equipment may occasionally cause some malfunctions.
If such problem occurs with your Blender refer to Table 02 in which the most common situations are listed with recommended solutions.

Problems	Causes	Solutions
* The machine does not switch on.	* Lack of Electric Power. * Problems in the electrical circuit.	* Check if plug is connected to its socket, or if there is electric shortage. * Call technical assistance.
* The crown turns but when in contact with the product, it stops.	* Crown groove worn out or broken.	* Change the crown.

5.2 Electrical Diagram



4.3 Routine Inspection

4.3.1 Advice

When checking the tension of the belts or chains, DO NOT introduce your fingers between the belts and the pulleys and nor between the chain and the gears.

4.3.2 Precautions

Check if motors and sliding or turning parts of the machine produce abnormal noises.

Check the tension of the belts and chains and replace the set when belt or chain show signs of being worn out.

When checking tensions of belts or chain DO NOT introduce your fingers between belts and pulleys, nor between the chains and gears. Check protections and safety devices to make sure they are working properly.

4.4 Operation

4.4.1 Advice

Be sure your hair is not loose in order to avoid getting caught by turning parts which could lead to a serious accident. Tie your hair well up and/or cover your head with a scarf.

The operation performed by not trained or skilled personnel shall be forbidden.

Never touch turning parts with your hands or in any other way.

NEVER operate machine without all original safety devices under perfect conditions.

4.5 After Finishing The Work

4.5.1 Precautions

Always TURN THE MACHINE OFF by removing the plug from the socket before cleaning the machine.

Never clean the machine unless it has come to a COMPLETE STOP.

Put all components back to their functional positions before turning it ON again. DO NOT place your fingers in between belts and pulleys nor chains and gears.

Instructions Manual

SUMMARY

1. Introduction 2

1.1 Safety 2

1.2 Main Components 2

1.3 Technical Characteristics 3

2. Installation and Pre operation 3

2.1 Installation 3

2.2 Pre operation 3

3. Operation 4

3.1 Starting 4

3.2 Operating Procedures 4

3.3 Cleaning 4

4. General Safety Practices 6

4.1 Basic Operation Procedures 6

4.2 Safety Procedures and Notes Before Switching the Machine On 7

4.3 Routine Inspection 8

4.4 Operation 8

4.5 After Finishing the Work 8

4.6 Maintenance Operation 9

4.7 Advice 9

5. Analysis and Problem Solving 9

5.1 Problems, Causes and Solutions 9

5.2 Electric Diagram - EXI 9

1. Introduction

1.1 Safety

The Juice Extractor model EXI is simple to use and easy to clean. For your safety, read the following instructions to avoid accidents:

- 1.1.1 -Unplug the machine for cleaning, maintenance or any other service.
- 1.1.2 - Never make use of any tool or instrument that is not originally part of the machine during any operation.
- 1.1.3 - Before switching the machine on check if Crown N° 05 or 06 (Pic. 01) and the Juice Chamber N°02 (Pic-01) are firmly attached to their right positions.
- 1.1.4 - Never spray water directly to the machine.
- 1.1.5 - Never use wide cuffed clothing during operation.
- 1.1.6 - Do not operate the machine wearing wet clothes or wet shoes.
- 1.1.7 - Before turning the machine on, be sure it is grounded properly.



1.2 Main Components

All components of this machine were designed and manufactured using carefully selected materials proper to their function according to test standards and experience of Siemens.

Picture - 01

- 01 – Lid
- 02 – Juice Chamber
- 03 – Motor support flange
- 04 – Housing
- 05 – ON/OFF Switch
- 06 – Base
- 07 – Sieve
- 08 – Cup
- 09 – Large Crown
- 10 – Small Crown



4.1.3 Advices

- In case of power shortage, immediately turn the machine OFF.
- Use recommended or equivalent lubricants, oils or greases.
- Avoid mechanical shocks as they may cause failures or malfunction.
- Avoid penetration of water, dirt or dust into mechanical or electrical components of the machine.
- DO NOT MODIFY original characteristics of the machine.
- DO NOT REMOVE, TEAR OFF or MACULATE ANY SAFETY or IDENTIFICATION LABELS stuck on the machine. If any label has been removed or is no longer legible, contact your nearest dealer for replacement.

4.2 Safety Procedures and Notes Before Switching Machine ON

IMPORTANT

Carefully read **ALL INSTRUCTIONS** of this manual before turning the machine **ON**. Be sure to be familiar with the instructions and that you have well understood all information contained in this manual. If you have any question contact your supervisor or your nearest Dealer.

4.2.1 Danger

An electric cable or electric wire with damaged jacket or bad insulation could cause electrical shocks as well as electrical leak. Before use, check conditions of all wires and cables.

4.2.2 Advices

Be sure **ALL INSTRUCTIONS** in this manual have been thoroughly understood. Every function and operational procedure have to be very clear to the operator. Contact your nearest Dealer for further questions.

Any manual command (switch, button or lever) shall be given only after being sure it is the correct one.

4.2.3 Precautions

The electric cable has to be compatible with the power required by the machine. Cables touching the floor or close to the machine need to be protected against short circuits.

4. General Safety Practices

IMPORTANT

If any item from the GENERAL SAFETY NOTIONS section is not applicable to your product, please disregard it.

The following safety instructions are addressed to both the operator of the machine as well as the person in charge of maintenance. The machine has to be delivered to the operator in perfect conditions of use by the Distributor to the user. The user shall operate the machine only after being well acquainted with the safety procedures described in the present manual. READ THIS MANUAL WITH ATTENTION.

4.1 Basic Operation Practices

4.1.1 Dangerous parts

Some parts of the electric devices are connected to high voltage points. These parts when touched may cause severe electrical shocks or even be FATAL.

Never touch commands such as buttons, switches and knobs with wet hands, wet clothes and/or shoes. By not following these instructions operator could be exposed to severe electrical shocks or even to a FATAL situation.

4.1.2 Warnings

The operator has to be well familiar with the position of ON/OFF Switch to make sure the Switch is easy to be reached when necessary. Before any kind of maintenance, physically remove plug from the socket.

Provide space for a comfortable operation thus avoiding accidents. Water or oil spilled on the floor will turn it slippery and dangerous. Make sure the floor is clean and dry.

Before giving any manual command (switch, buttons, turn keys or lever) be sure the command is the correct one. Check this manual for further details if necessary.

Never use a manual command (switch, buttons, lever) unadvisedly. If any work is to be made by two or more persons, coordination signs will have to be given for each operation step. Every step of the operation shall be taken only if the sign has been made and responded.

1.3 Technical Characteristics

Table - 01

Characteristics	Unit	EXI
Average Production	Oranges/min.	15
Voltage	[V]	110 ou 220
Frequency	[Hz]	50 ou 60 (*)
Power Rating	[CV]	0,25
Consumption	[kW/h]	0,18
Height	[mm]	390
Width	[mm]	340
Depth	[mm]	195
Net Weight	[kg]	5
Shipping Weight	[kg]	8,3

(*) The machine motor frequency shall be 50 or 60 Hz.

2. Installation and Pre Operation

2.1 Installation

For a good performance, the Juice Extractors must be placed onto a leveled stable surface approximately 850mm high.

Make sure you are connecting the equipment to the right voltage (110V or 220V).

The power plug has 2 (two) flat pins and a round pin (ground wire). All the 3 (three) pins must be properly connected.

2.2 Pre Operation

IMPORTANT

When placing the Crown N° 09 or N° 10, check if it is firmly attached.

Check if the Juice Extractor is firm in its position. Before using it, wash parts in contact with the food with neutral soap and water.

3. Operation

3.1 Starting

IMPORTANT

Always wait until the motor complete stop before changing the crown.

Make sure the Crown is properly fitted.
To start operating turn ON the ON/OFF switch N°05 (Pic-1) located on the Base N° 06 (Pic-01).

3.2 Feeding Procedures

Juice Extractors work with high speed. First, cut the oranges or the lemons in two halves.

Turn the machine on, hold half of the fruit and press it down firmly against the crown N°09 or N°10 (Pic-01) and the juice will run into the cup N°08 (Pic-1) going first through the Sieve N°07 (Pic-01).

3.3 Cleaning

IMPORTANT

Never clean the machine when it is connected to a power point, always unplug the machine before cleaning. Before taking out the crown, be sure the motor has come to a complete stop.

All removable parts must be removed and washed.

Follow the below instructions for washing removable parts:

3.3.1 Turn off the machine and unplug it.

3.3.2 Remove the Lid N°01 (Pic-01), the Crown N° 09 or N° 10 (Pic-01) and then the Juice Chamber N° 02 (Pic-01)

3.3.3 Wash all removable parts with running water and neutral soap and dry them.

3.3.4 To reinstall them, follow the above order inversely.

3.3.1 Cautions with Stainless Steel:

The Stainless Steel may present rust signs, which ARE ALWAYS CAUSED BY EXTERNAL AGENTS, especially when the cleaning or sanitization is not constant and appropriate.

The Stainless Steel resistance towards corrosion is mainly due to the presence of chrome, which in contact with oxygen allows the formation of a very thin protective coat. This protective coat is formed through the whole surface of the steel, blocking the action of external corrosive agents.

When the protective coat is broken, the corrosion process begins, being possible to avoid it by means of constant and adequate cleaning.

Cleaning must always be done immediately after using the equipment. For such end, use water, neutral soap or detergent, and clean the equipment with a soft cloth or a nylon sponge. Then rinse it with plain running water, and dry immediately with a soft cloth, this way avoiding humidity on surfaces and especially on gaps.

The rinsing and drying processes are extremely important to prevent stains and corrosion from arising.

IMPORTANT

Acid solutions, salty solutions, disinfectants and some sterilizing solutions (hypochlorites, tetravalent ammonia salts, iodine compounds, nitric acid and others), must be AVOIDED, once it cannot remain for long in contact with the stainless steel:

These substances attack the stainless steel due to the CHLORINE on its composition, causing corrosion spots (pitting).

Even detergents used in domestic cleaning must not remain in contact with the stainless steel longer than the necessary, being mandatory to remove it with plain water and then dry the surface completely.

Use of abrasives:

Sponges or steel wool and carbon steel brushes, besides scratching the surface and compromising the stainless steel protection, leave particles that rust and react contaminating the stainless steel. That is why such products must not be used for cleaning and sanitization. Scrapings made with sharp instruments or similar must also be avoided.

Main substances that cause stainless steel corrosion:

Dust, grease, acid solutions such as vinegar, fruit juices, etc., saltern solutions (brine), blood, detergents (except for the neutral ones), common steel particles, residue of sponges or common steel wool, and also other abrasives.