



# ***Citrus Juicer*** ***Model EX*** ***Instruction Manual***



**STOP**  
**DO NOT RETURN**  
**THIS PRODUCT TO THE STORE**  
For questions or assistance with this  
product call OMCAN Toll Free:  
1 800 465 0234  
Customer Service  
or  
visit the Support section of  
[www.omcan.com](http://www.omcan.com)

*51659.7 - Version 01*

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# Table of Contents

Model EX

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Section	Page
General Information -----	3
Safety & Warranty -----	3 - 4
Technical Specifications -----	4
Installation -----	5
Operation -----	5
Maintenance -----	5 - 6
Parts Breakdowns -----	7 - 8
Electrical Schematics -----	9
Warranty Registration -----	11

# ***General Information***

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Omcan Manufacturing and Distributing Company Inc. and Food Machinery Of America, Inc. dba Omcan are not responsible for any harm or injury caused due to any person's improper or negligent use of this equipment. The product shall only be operated by someone over the age of 18, of sound mind, and not under the influence of any drugs or alcohol, who has been trained in the correct operation of this machine, and is wearing authorized, proper safety clothing. Any modification to the machine voids any warranty, and may cause harm to individuals using the machine or in the vicinity of the machine while in operation.

The EX juice extractor is designed to process food products safely and efficiently. Unless the operator is properly trained and supervised, there is the possibility of a serious injury. It is the responsibility of the owner to ensure that this machine is used properly and in a safe manner. It is mandatory to strictly follow the instructions contained in this manual and any requirements of local law.

# ***Safety and Warranty***

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The juice extractor model EX is simple to use and to operate, however read the following precautions to avoid injury or damage to the unit:

- BEFORE cleaning always disconnect the machine from the power supply.
- NEVER use tools not intended to assist the unit in operation.
- BEFORE turning the unit ON, make sure the crown is firmly fitted in its position.
- NEVER wear loose clothes during operation. Make sure hair is tied up at all times.
- REMOVE all jewelry and bracelets and roll up loose sleeves prior to use.
- NEVER turn the unit ON with wet clothes or feet.
- NEVER spray water or other liquid substances directly at motor, power switch or any other electrical components. Do not use pressurized jets to clean the machine.
- ALWAYS install the unit in working area with adequate light and space away from children and other objects.
- NEVER operate without all warning labels attached and owner/operator manual available to operator.
- NEVER leave unattended while operating.
- ALWAYS ground the unit properly.
- ALWAYS turn machine off before cleaning and maintenance.
- PROVIDE enough space around unit for safe operation.
- ALWAYS keep the floor dry. Wet floors may cause injury.
- ALWAYS turn the unit OFF in the case of a electrical problem.
- NEVER let dust or water to get into the electrical and mechanical components of the machine.
- DO NOT modify original features of the machine.
- DO NOT take out or tear off any safety or identification labels.

## **1 YEAR BENCH WARRANTY**

### **WARNING:**

# Safety and Warranty

The packaging components are classified as normal solid urban waste and can therefore be disposed of without difficulty.

In any case, for suitable recycling, we suggest disposing of the products separately (differentiated waste) according to the current norms.

**DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!**

# Technical Specifications

**PICTURE 1**

## MAIN COMPONENTS

1. Lid.
2. Juice Chamber.
3. Motor Support Flange.
4. Motor Housing.
5. ON/OFF Switch.
6. Base.
7. Sieve.
8. Juice Vessel.
9. Big Crown.
10. Small Crown.



Technical Data	Units	EX
Voltage	V	110
Frequency	Hz	60
Rating	HP	0.25
Consumption	Kw/h	0.20
Height	mm	380
Width	mm	240
Depth	mm	195
Net Weight	kg	4.6
Gross Weight	kg	5.5
Average Production	Orange/min.	15
Rotation	rpm	1750

# ***Installation***

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The juice extractor must be installed on a flat, non-skid work surface with a maximum recommended height of 85 cm. This equipment is equipped with a three pin electric cable. All pins must be connected before the machine is turned on. This ensures the machine is properly grounded. Check if the machine voltage corresponds with the power source.

# ***Operation***

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## **PRE-OPERATION**

Check if the machine is stable and that there is no movement s on the supporting surface. Wash all food contact parts with hot water and neutral soap. Check if crown is properly fitted. Place sieve (Pic. 1, #7) inside the juice vessel (Pic. 1, #8) and put it below output opening (Pic. 1, #2). The extractor is now ready to operate.

## **IMPORTANT**

Always disconnect the unit from power source before changing the crown. Place the crown on motor shaft and make sure it is properly fitted. To start operating, press the black push-button switch to the ON position. How to feed the machine:

1. The juice extractors work very quickly, therefore they should be equally fed.
2. First of all cut fruit in two halves. With one hand, hold the cut fruit and press it down firmly against the crown #9 or #10 (Pic. 1).
3. The juice will flow to the vessel through the chamber and the sieve.

# ***Maintenance***

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## **IMPORTANT**

Before cleaning disconnect the unit from power source. Before taking out the crown, be sure motor is completely stopped. To remove the parts for cleaning, do as follows:

1. Turn the machine OFF, and disconnect it from power source.
2. Take out the lid, juice chamber, crown and juice vessel.
3. Wash all the above parts with warm water and neutral soap. Wipe dry.
4. With a damp cloth wipe the motor housing.

To reassemble the parts reverse the procedure.

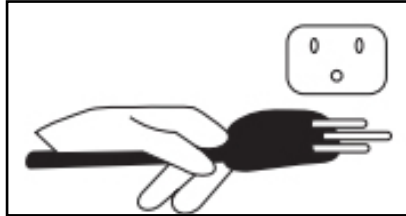
# Maintenance

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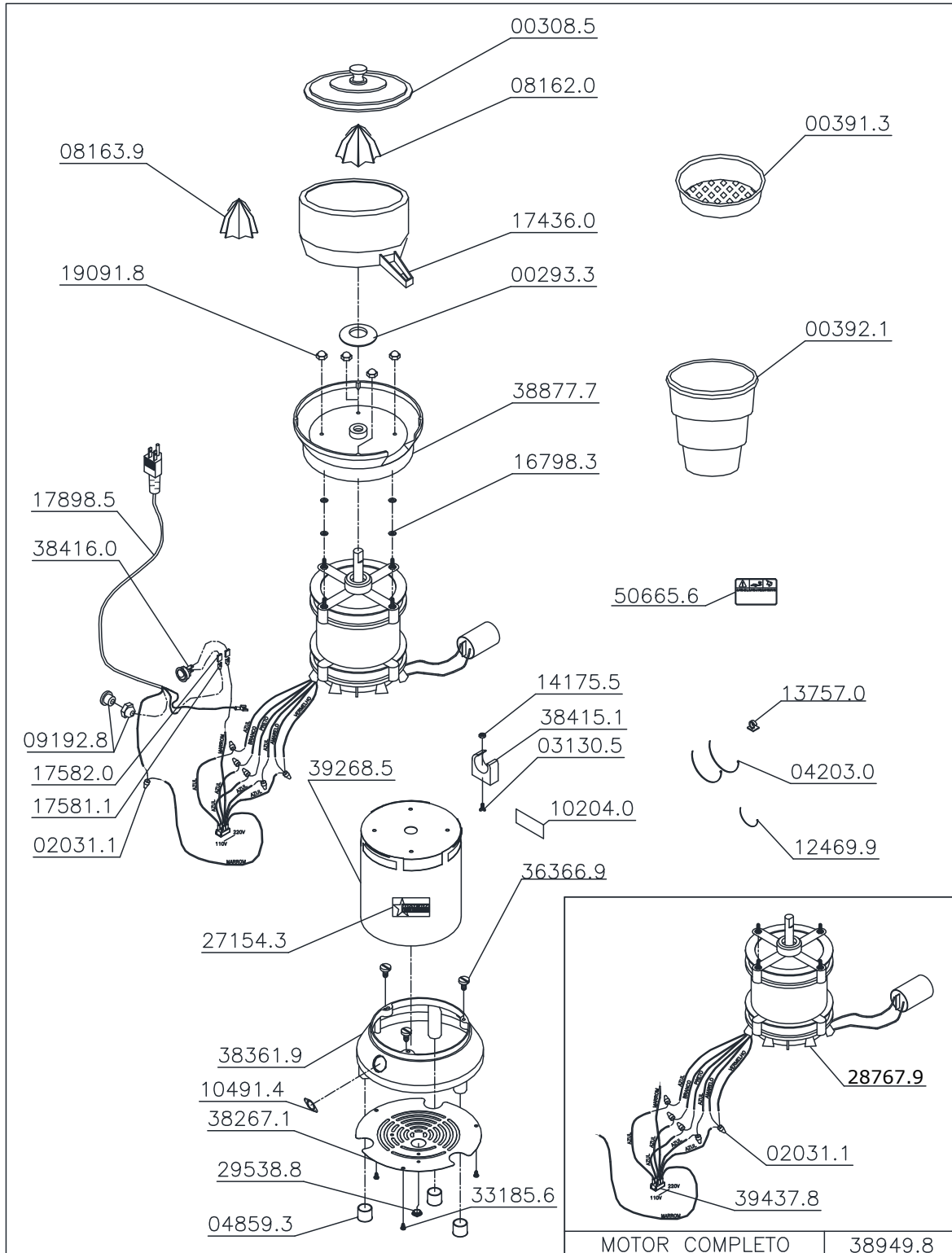
## ATTENTION

Always unplug the machine before cleaning or maintenance.



# Parts Breakdown

## Model EX 10865



# Parts Breakdown

## Model EX 10865

Description	Item No.
PRESSION RIVET AD-423-S	00045.0
PRESSION RIVET AD-440-S	00220.8
RUBBER SEAL MOL 085375	00293.3
CUP LID LSP-04	00308.5
LIQUID CHAMBER	00386.7
SIEVE	00391.3
CUP	00392.1
CHAMBER BASE- ESB	00396.4
INSULATING TERM. EF-4228	01213.0
NYLON COVER CN-4472	02031.1
PFS M4x8 DIN 7985 ZB	03130.5
CRAMP T-18R-SMALL	04203.0
SCREW M3X6 DIN 84 ZB	04208.0
EXTERNAL PONT. 3/4"	04859.3
LARGE CROWN (FOR ORANGE)	08162.0
SMALL CROWN (FOR LEMON)	08163.9
CABLE 3X0,75MM	09103.0
CABLE HOLDER BLACK FC PG 7	09192.8
TUBO TERMO ENCOL.1/8x20mm	09533.8
SWITCH 16123 M2FTE3B 10A	10116.8
ID LABEL MOTOR/RESIST	10204.0
ON/OFF LABEL	10491.4
ABRACADEIRA K22-LM(T-80I)	12469.9
STICKER CLIP	13757.0
NUT M4 DIN 934	14175.5
WASHER L.A4,3	16798.3
BASE EX/EXB	17434.3
LIQUID CHAMBER EX/EXB	17436.0

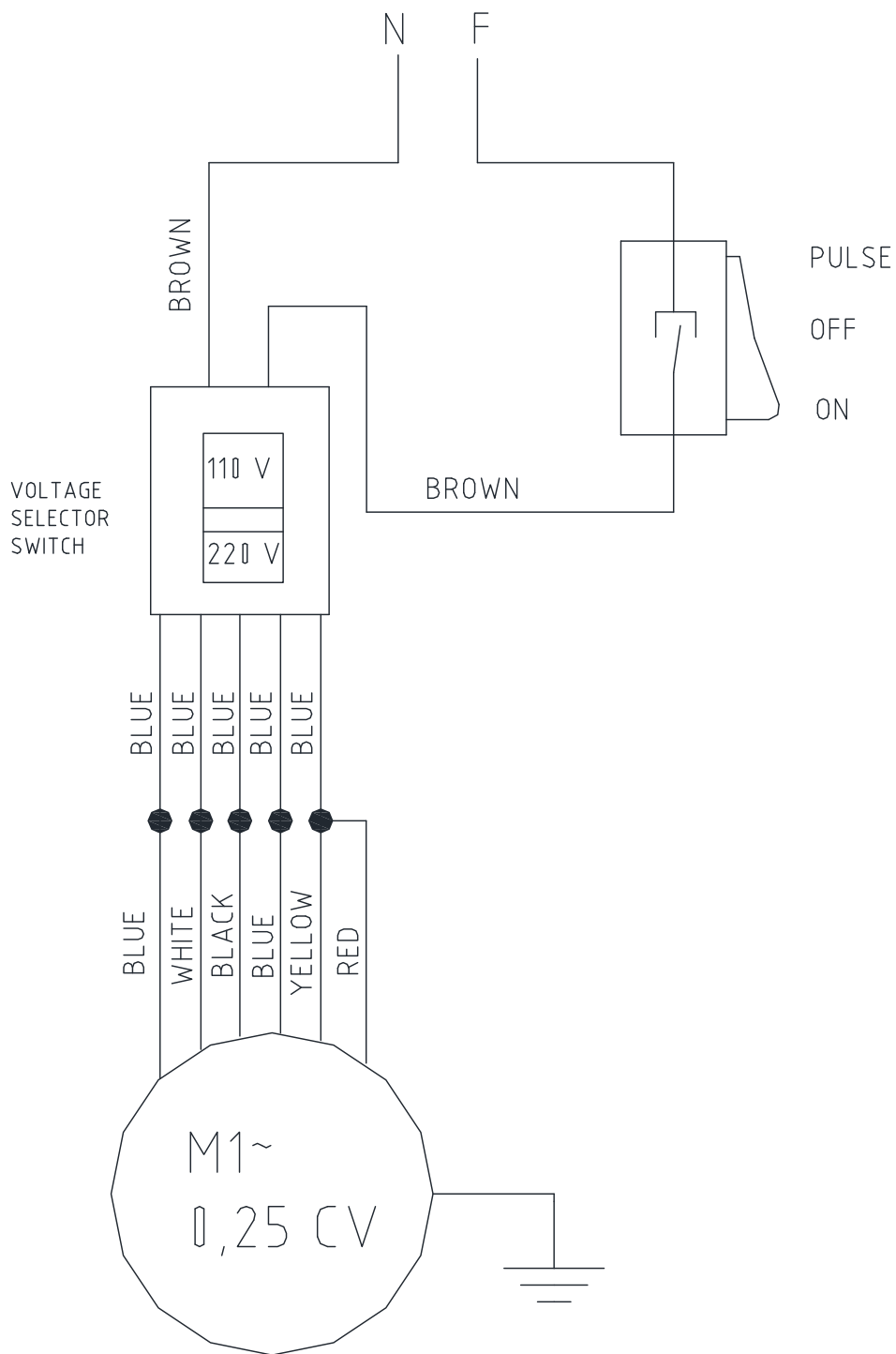
Description	Item No.
POSITIVE TERMINAL LOCK 0,5A1,5	17581.1
TERMINAL COVER	17582.0
CABLE 3X1.0MM WITH PLUG	17898.5
MOTOR COMPL.0,25CV 60HZ W	18860.3
MOTOR 0,25CV 60HZ	18861.1
MOTOR SUPPORT EX	18874.3
NUT M4 DIN 1587	19091.8
CABINET EX/EXB	20080.8
CHAVE SELET.COMPL. 10594	24373.6
CB.3x0,75mm2 2PC1PR OMCAN	24592.5
OMCAN LOGO (MACHINES)	27154.3
LOGOTIPO OMCAN(EMBALAGEM)	27155.1
MOTOR 0,25CV 60HZ W	28767.9
MOTOR COMPL.0,25CV 60HZ	29067.0
HUBBER COVER	29538.8
MOTOR 0,25CV 60HZ 110/220	31631.8
MOTOR COMPL.0,25CV 60HZ G	31633.4
SCREW B.3,5X19 DIN 7981 ZB	33185.6
SCREW B.3,5X10 ZB PLAST.C/P	36366.9
SUPORTE DA CHAVE SELETORA	38193.4
CLOSURE SHEET	38267.1
BASE RING EX/EXB	38361.9
SUPORTE DO CAPACITOR 60Hz	38415.1
SWITCH 16123 M5FT5FE3B 10A	38416.0
MOTOR BEARER FLANGE	38877.7
MOTOR COMPL.0,25CV 60HZ G	38949.8
HOUSING SET EXB	39268.5
ETIQ.LIMPEZA/MANUTENCAO	50665.6



# Electrical Schematics

**Model EX** 10865

EX 110/220 V





# Warranty Registration

Thank you for purchasing an Omcan product. To register your warranty for this product, complete the information below, tear off the card at the perforation and then send to the address specified below. You can also register online by visiting:

**[www.omcan.com/warrantyregistration.html](http://www.omcan.com/warrantyregistration.html)**



**For mailing in Canada**

**OMCAN INC.**  
**PRODUCT WARRANTY REGISTRATION**  
 3115 Pepper Mill Court,  
 Mississauga, Ontario  
 Canada, L5L 4X5

**For mailing in the US**

**OMCAN**  
**PRODUCT WARRANTY REGISTRATION**  
 1889 Maryland Avenue,  
 Niagara Falls, New York  
 USA, 14305



**Purchaser's Information**

Name: \_\_\_\_\_

Company Name: \_\_\_\_\_

Address: \_\_\_\_\_

Telephone: \_\_\_\_\_

City: \_\_\_\_\_ Province or State: \_\_\_\_\_ Postal or Zip: \_\_\_\_\_

Email Address: \_\_\_\_\_

Country: \_\_\_\_\_

Type of Company:

☐ Restaurant ☐ Bakery ☐ Deli

☐ Butcher ☐ Supermarket ☐ Caterer

Dealer from which Purchased: \_\_\_\_\_

☐ Institution (*specify*): \_\_\_\_\_

Dealer City: \_\_\_\_\_ Dealer Province or State: \_\_\_\_\_

☐ Other (*specify*): \_\_\_\_\_

Invoice: \_\_\_\_\_

Model Name: \_\_\_\_\_ Model Number: \_\_\_\_\_

Serial Number: \_\_\_\_\_

Machine Description: \_\_\_\_\_

Date of Purchase (MM/DD/YYYY): \_\_\_\_\_

Date of Installation (MM/DD/YYYY): \_\_\_\_\_

**Thank you for choosing Omcan**



Over the last 60 years, Omcan has grown to become a leading supplier to the food service industry in Canada and the USA. Our success over these many years is directly attributed to our established relationships with all of our valued customers and through providing them with Diverse, Dependable and Proven products. Omcan continues to help our customers remain competitive.

With associates in North America, Europe, and Asia, our global footprint continues to expand as we hold to the principle that clients benefit from the accessibility and familiarity of our sales team. In 2013 as our geography and brand recognition continued to grow, we changed to one name Omcan Food Machinery.

In over 200,000 sq ft of warehouse space we stock over 2,500 quality food equipment and supplies for the food preparation market.

