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INSTRUCTION MANUAL



JUICE EXTRACTOR, STAINLESS STEEL, STAINLESS STEEL LIQUID CHAMBER

MODEL
ESB-SUPER

51867.0 - INGLÊS
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Metalúrgica Skymssen Ltda.
Rodovia Ivo Silveira 9525
Volta Grande
88355-202 Brusque/SC/Brasil
www.skymssen.com - Fone: +55 47 3211 6000
CNPJ: 82.983.032/0001-19 - IE 250.064.537



- DUE TO THE CONSTANT IMPROVEMENTS INTRODUCED TO OUR EQUIPMENTS , THE INFORMATION CONTAINED IN THE PRESENT INSTRUCTION MANUAL MAY BE MODIFIED WITHOUT PREVIOUS NOTICE .

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1. Introduction

1.1 Safety

The Juice Extractor Model ESB-SUPER are machines simple to use and to clean. However for your safety maintenance, cleaning or any other service shall be made only by duly trained people with the extractor unplugged. Read the following instructions in order to avoid accidents:

1.1.1 Read carefully all the instructions

1.1.2 To avoid electric shock risk and damages to the equipment , never operate it wearing wet clothes or shoes , resting on wet surfaces , nor plunge it in water or any other liquid , and do not throw water directly on the equipment.

1.1.3 Any equipment shall always be operated under supervision, principally when used near children.

1.1.4 Unplug the equipment from electric source when: it is not being used, before cleaning or before to insert or remove accessories, and when any maintenance or service is to be done.

1.1.5 Do not operate any equipment having a damaged cord or plug. The cord shall not rest on hot surfaces nor on table edges


1.1.6 If your equipment is failing or has been dropped or damaged any way, take it to Technical Assistance to repair, or for electric or mechanical adjustment.

1.1.7 Using accessories not recommended by the manufacturer, may cause personal injuries.

1.1.8 Before to switch ON the extractor check if the crown # 09 or 10 (Pic. 01) and the liquid chamber # 02 (Pic. 01) are well fitted on their positions .

⚠ Make sure the electric cord is in perfect usage conditions. In case it is not, have it replaced by another that complies with the technical and safety specifications. This replacement must be carried out by qualified personnel and must attend the local safety standards.

⚠ This equipment must not be used by individuals with reduced physical, sensorial or mental capabilities nor children. Individuals without proper training and experience must not operate this equipment unless they receive proper training and instructions or are operating it under the supervision of a person who is responsible for their safety.

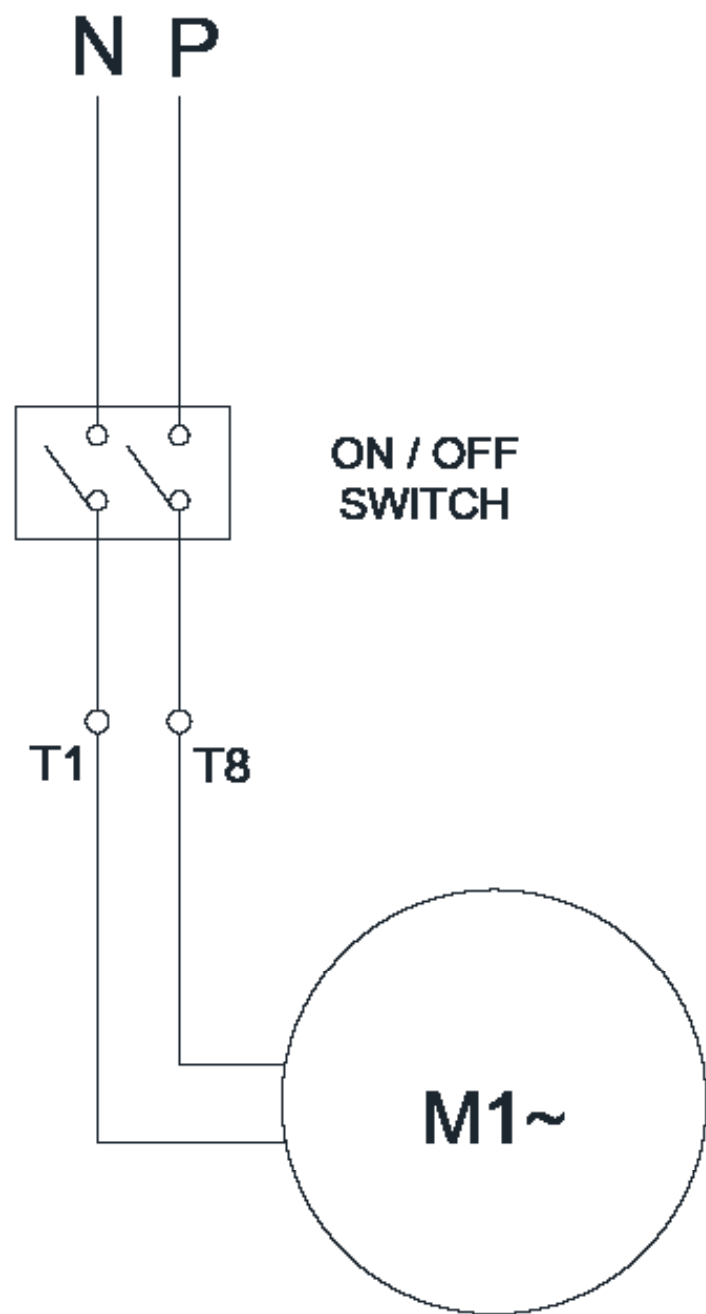
 We recommend that children must be constantly monitored to make sure they are not playing with the equipment.

 **Never spray water directly upon the equipment.**

 If any emergency shall arise the plug must be disconnected from the electrical grid.

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9. ELECTRIC DIAGRAM



2. COMPONENTS AND TECHNICAL CHARACTERISTICS

All components are made with carefully selected materials, in accordance with Skymesen experience and standard testing procedures.



- 01 - Lid

02 - Liquid Chamber

03 - Motor Support Flange

04 - Motor Housing

05 - Base
- 06 - ON/OFF Switch

07 - Sieve

08 - Cup

09 - Small Crown

10 - Large Crown

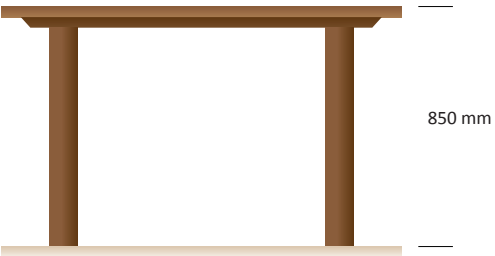
TABLE 01

CHARACTERISTICS	UNIT	ESB-SUPER
Average Production	Oranges /min.	8
Voltage	V	220
Frequency	Hz	50
Power Rating	W	370
Consumption	kW/h	0,37
Height	mm	400
Width	mm	250
Depth	mm	300
Net Weight	kg	10,5
Shipping Weight	kg	11,5
Speed	rpm	1750

3. INSTALATION AND PRE-OPERATION

3.1 Positioning

The equipment must be placed on to a levelled stable surface approximately 850 mm high.



3.2 Electrical Installation.

The equipment has been designed to operate 220 Volts. When you receive the equipment check the voltage indicated on the cord label

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

⚠ Make sure the network voltage is the same as indicated on the cord label.

3.3 Pre Operation

Before to use the equipment all the parts to be in contact with the product shall be washed with water and neutral soap (see item 3.3 Cleaning).

Make sure the equipment is stable on the working surface .

3.4 Safety Sytem

To assure the safety of the operator, this model has a thermal protector that automatically shuts down the machine in case of overheating. Should this occur, please wait some minutes before turning on the equipment again by pressing the ON button.

4. OPERATION

4.1 Starting

Make sure the Crown is properly fitted.

To start the operation, turn on the ON/OFF Switch # 05 (Pic-1), located on the Base # 06 (Pic-01).

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

4.2 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 # 09 or # 10 (Pic-01) and the juice will run into the cup # 08 (Pic-1) going first through the sieve # 07 (Pic-01).

5. CLEANING

⚠ Never clean the machine when it is connected to the power point, always unplug the machine before cleaning.

The equipment shall be totally cleaned and sanitized :

- Before to be used first time
- After every day's operation
- When it has not been used during a long time
- Before to operate it after a long period unused

Some parts of the equipment may be removed for cleaning , such as:

- Lid
- Juice Chamber
- Crowns

Remove the Lid # 01 (Pic. 01), the Large Crown # 09 or the Small Crown # 10 (Pic. 01) and after the Juice Chamber # 02 (Pic. 01)

Wash all the parts with water and neutral soap.

After each use of the equipment, clean the electric motor shaft, ensuring that all dirt is removed. Then, dry the shaft completely to prevent moisture build-up and apply a thin layer of food-grade mineral oil to prevent oxidation.

To assemble follow the inverse path.


⚠ Never use water jets to wash rhe extractor.



ATENÇÃO/ATENCION/ATTENTION
- Antes de efetuar limpeza ou manutenção no equipamento retire o plug da rede de energia elétrica.
- Antes de efectuar la limpieza o mantenimiento en el equipo, sacar el enchufe de la toma de corriente eléctrica.
- Always unplug the machine before cleaning or maintenance.

34686.1

Use Your QR Code Reader to access more information regarding the cares needed when handling stainless Steel.



6. MAINTENANCE

Maintenance must be considered a set of procedures with the purpose to keep the equipment best operating conditions , therefore increasing the equipment life and safety.

* Cleaning – check item 3,3 Cleaning

* Wiring - Check all wires regarding deteriorate conditions as well as all electric contacts (terminals) regarding tightening and corrosion .

*Contacts – ON/OFF switches, emergency button, reset button , electronic circuits etc , check the equipment in order to assure that all components are correctly working and the equipment operation is normal .

* Installation – make sure the installation followed item 2.1 instructions


1 - Each month check :

- Check the electrical installation
- Measure the voltage at the socket
- Measure the working current and match it with the nominal current
- Check the tightening of all electric terminals to avoid bad contacts
- Check electric motor shaft clearance
- Check the wiring for overeating , insulation failures and mechanical damages .

2 - Each three month checks

- Check electrical components such as ON/OFF switch, emergency button , reset button, electronic electric circuits , overeating, insulation failings, or mechanical damages
- Check bearings clearances
- Check retainers, O’rings, V’rings and other sealings.
- Check that all screws and nuts are tight to avoid possible damage to the equipment.

Use Your QR Code Reader to access more information regarding safety and maintenance.



7. APPLICABLE NORMS

Brazilian Norm ABNT NBR NM 60335-1
IEC Norm 60335-2-64

8. PROBLEM SOLVING

The Juice Extractor Mod. ESB-SUPER 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 mixer refer to Table 02 in which the most common situations are listed with recommended solutions.

TABLE 02

PROBLEMS	CAUSES	SOLUTIONS
- The machine does not start.	- Electric energy shortage; - Problem with the internal or external wiring	- Check electric Energy source. - Call Technical Assistance.
- Burnt smell or smoke.	- Problem with the internal or external wiring.	- Call Technical Assistance.
- The equipment switches ON but when the product is placed it stops or turn slowly.	- Problem with the Electric motor. - Crown grove worn out or broken.	- Call Technical Assistance; - Change the crown .
- Damaged cord	- failure during product transportation.	- Call Technical Assistance.
- Unusual noises.	- Damaged bearings.	- Call Technical Assistance.