

INSTRUCTIONS MANUAL



JUICE EXTRACTOR

MODEL

EX/EXB

64076.0 - ENGLISH
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1. INTRODUCTION

This equipment is intended for use in domestic applications and similar, such as:

- Areas of personal kitchen in shops, offices and others work environments;
- Farm houses;
- By customers in hotels, motels and other types of environments housing.

1.1 Safety

Read the following instructions in order to avoid accidents:

1.1.1 Never operate this equipment with: 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.

1.1.2 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.

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

1.1.4 When the equipment is turned on, keep hands and any tools away from its moving parts. This will prevent from physical injuries and damages to the machine.

1.1.5 During operation, never use clothes with wide sleeves, specially at the wrist.

1.1.6 Be sure the equipment voltage is the same as the network electric voltage. Provide a correct grounding in accordance to your local safety standarts.

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

1.1.8 Before to switch ON the extractor check if the crown #07 or 08 and the liquid chamber #02 are well fitted on their positions.

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

⚠ 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.

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

⚠ This equipment can be used continuously as long as the limits of the machine are respected, that is, the extraction of the orange juice must be done in a gentle way, compressing the orange against the crown without forcing the motor to stop.

2. INSTALLATION AND PRE-OPERATION

2.1 Placing

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

2.2 Electrical Installation

The equipment has been designed to operate 110 V. 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.

3. COMPONENTS AND TECHNICAL CHARACTERISTICS



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

CHARACTERISTICS	UNIT	EX/EXB
Average Production	Oranges/minute	15
Voltage	V	110
Frequency	Hz	60
Power Rating	HP	0,25
Consumption	kW/h	0,20
Heigth	mm	380
Length	mm	380
Depth	mm	300
Net Weight	kg	4,6
Shipping Weight	kg	5,5

4. Operation Procedures

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

- Make sure the equipment is stable on the working surface and the Crown is properly fitted.
- Before to use the equipment all the parts to be in contact with the product shall be washed with water and neutral soap.
- To start the operation, turn on the ON/OFF Switch # 05 (Pic-1), located on the Base # 06 (Pic-01).
- 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 # 07 or # 08 (Pic-01) and the juice will run into the cup # 09 (Pic-1) going first through the sieve # 10 (Pic-01).

5. 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 # 07 or the Small Crown # 08 (Pic. 01) and after the Juice Chamber # 02 (Pic. 01).

Wash all the parts with water and neutral soap.

To assemble follow the inverse path.

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 5. 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 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.

7. APPLICABLE NORMS

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