



Since 1951 Omcan has grown to become a leading distributor of equipment and supplies to the North American food service industry. Our success over these many years can be attributed to our commitment to strengthen and develop new and existing relationships with our valued customers and manufacturers. Today with partners in North America, Europe, Asia and South America, we continually work to improve and grow the company. We strive to offer customers exceptional value through our qualified local sales and service representatives who provide convenient access to over 6,500 globally sourced products.

Depuis 1951 Omcan a grandi pour devenir un des "leaders" de la distribution des équipements et matériel pour l'industrie des services alimentaires en Amérique du Nord. Notre succès au cours de ces nombreuses années peut être attribué à notre engagement à renforcer et à développer de nouvelles et existantes relations avec nos clients et les fabricants de valeur. Aujourd'hui avec des partenaires en Amérique du Nord, Europe, Asie et Amérique du Sud, nous travaillons continuellement à améliorer et développer l'entreprise. Nous nous efforçons d'offrir à nos clients une valeur exceptionnelle grâce à nos ventes locales qualifiées et des représentants de service qui offrent un accès facile à plus de 6500 produits provenant du monde entier.

Desde 1951 Omcan ha crecido hasta convertirse en un líder en la distribución de equipos y suministros de alimentos en América del Norte industria de servicios. Nuestro éxito en estos años se puede atribuir a nuestro compromiso de fortalecer y desarrollar nuevas relaciones existentes con nuestros valiosos clientes y fabricantes. Hoy con socios de América del Norte, Europa, Asia y América del Sur, que trabajan continuamente para mejorar y crecer la empresa. Nos esforzamos por ofrecer a nuestros clientes valor excepcional a través de nuestro local de ventas y representantes de los servicios que proporcionan un fácil acceso a más de 6,500 productos con origen a nivel mundial.



Citrus Juicer
Model JE-BR-1750-Q
Item 46957
Instruction Manual



Revised - 01/03/2024

Toll Free: 1-800-465-0234
Fax: 905-607-0234
Email: service@omcan.com
www.omcan.com





Table of Contents

Model JE-BR-1750-Q

Section	Page
General Information -----	3 - 4
Safety and Warranty -----	4 - 5
Technical Specifications -----	6
Installation -----	6
Operation -----	6
Maintenance -----	7
Parts Breakdown -----	8 - 9
Electrical Schematics -----	10
Warranty Registration -----	11

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:

Merci d'avoir acheté un produit Omcan. Pour enregistrer votre garantie pour ce produit, complétez les informations ci-dessous, détachez la carte au niveau de la perforation, puis l'envoyer à l'adresse spécifiée ci-dessous. Vous pouvez également vous inscrire en ligne en visitant:

Gracias por comprar un producto Omcan usted. Para registrar su garantía para este producto, complete la información a continuación, cortar la tarjeta en la perforación y luego enviarlo a la dirección indicada a continuación. También puede registrarse en línea en:

<https://omcan.com/warranty-registration/>

For mailing in Canada
Pour postale au Canada
Por correo en Canadá

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

For mailing in the US
Pour diffusion aux États-Unis
Por correo en los EE.UU.

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

or email to: service@omcan.com



Purchaser's Information

Name: _____ Company Name: _____

Address: _____ Telephone: _____

City: _____ Province or State: _____ Postal or Zip: _____ Email Address: _____

Country: _____ Type of Company: _____

Dealer from which Purchased: _____ ☐ Restaurant ☐ Bakery ☐ Deli

Dealer City: _____ Dealer Province or State: _____ ☐ Butcher ☐ Supermarket ☐ Caterer

Invoice: _____ ☐ Institution (specify): _____

☐ Other (specify): _____

Model Name: _____ Model Number: _____ Serial Number: _____

Machine Description: _____

Date of Purchase (MM/DD/YYYY): _____ Date of Installation (MM/DD/YYYY): _____

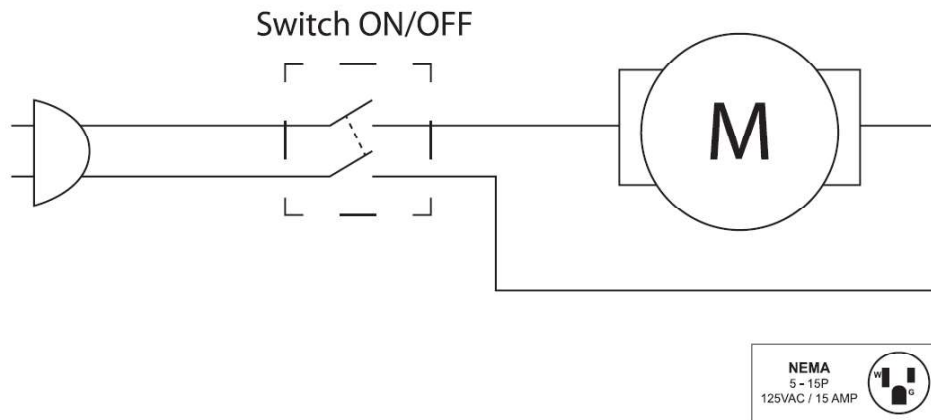
Would you like to extend the warranty? ☐ Yes ☐ No

Thank you for choosing Omcan | Merci d'avoir choisi Omcan | Gracias por elegir Omcan



Electrical Schematics

Model JE-BR-1750-Q 46957



General Information

Omcen Manufacturing and Distributing Company Inc., Food Machinery of America, Inc. dba Omcen and Omcen Inc. 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.

CHECK PACKAGE UPON ARRIVAL

Upon receipt of an Omcen shipment please inspect for external damage. If no damage is evident on the external packaging, open carton to ensure all ordered items are within the box, and there is no concealed damage to the machine. If the package has suffered rough handling, bumps or damage (visible or concealed), please note it on the bill of lading before accepting the delivery and contact Omcen within 24 hours, so we may initiate a claim with the carrier. A detailed report on the extent of the damage caused to the machine must be filled out within three days, from the delivery date shown in the shipping documents. Omcen has no recourse for damaged products that were shipped collect or third party.

Before operating any equipment, always read and familiarize yourself with all operation and safety instructions.

Omcen would like to thank you for purchasing this machine. It's of the utmost importance to save these instructions for future reference. Also save the original box and packaging for shipping the equipment if servicing or returning of the machine is required.

Omcen Fabrication et distribution Compagnie Limitée et Food Machinery d'Amérique, dba Omcen et Omcen Inc. ne sont pas responsables de tout dommage ou blessure causé du fait que toute personne ait utilisé cet équipement de façon irrégulière. Le produit ne doit être exploité que par quelqu'un de plus de 18 ans, sain d'esprit, et pas sous l'influence d'une drogue ou d'alcool, qui a été formé pour utiliser cette machine correctement, et est vêtu de vêtements de sécurité appropriés. Toute modification de la machine annule toute garantie, et peut causer un préjudice à des personnes utilisant la machine ou des personnes à proximité de la machine pendant son fonctionnement.

VÉRIFIEZ LE COLIS DÈS RÉCEPTION

Dès réception d'une expédition d'Omcen veuillez inspecter pour dommages externes. Si aucun dommage n'est visible sur l'emballage externe, ouvrez le carton afin de s'assurer que tous les éléments commandés sont dans la boîte, et il n'y a aucun dommage dissimulé à la machine. Si le colis n'a subi aucune mauvaises manipulations, de bosses ou de dommages (visible ou cachée), notez-le sur le bon de livraison avant d'accepter la livraison et contactez Omcen dans les 24 heures qui suivent, pour que nous puissions engager une réclamation auprès du transporteur. Un rapport détaillé sur l'étendue des dommages causés à la machine doit être rempli dans un délai de trois jours, à compter de la date de livraison indiquée dans les documents d'expédition. Omcen n'a aucun droit de recours pour les produits endommagés qui ont été expédiés ou cueilli par un tiers transporteur.



General Information

Avant d'utiliser n'importe quel équipement, toujours lire et vous familiariser avec toutes les opérations et les consignes de sécurité.

Omcan voudrais vous remercier d'avoir choisi cette machine. Il est primordial de conserver ces instructions pour une référence ultérieure. Également conservez la boîte originale et l'emballage pour l'expédition de l'équipement si l'entretien ou le retour de la machine est nécessaire.

Omcan Empresa De Fabricacion Y Distribucion Inc. Y Maquinaria De Alimentos De America, Inc. dba Omcan y Omcan Inc. no son responsables de ningun daño o perjuicio causado por cualquier persona inadecuada o el uso descuidado de este equipo. El producto solo podra ser operado por una persona mayor de 18 años, en su sano juicio y no bajo alguna influencia de droga o alcohol, y que este ha sido entrenado en el correcto funcionamiento de esta máquina, y ésta usando ropa apropiada y autorizada. Cualquier modificación a la máquina anula la garantía y puede causar daños a las personas usando la máquina mientras esta en el funcionamiento.

REVISE EL PAQUETE A SU LLEGADA

Tras la recepcion de un envio Omcan favor inspeccionar daños externos. Si no hay daños evidentes en el empaque exterior, Habra el carton para asegurarse que todos los articulos solicitados estén dentro de la caja y no encuentre daños ocultos en la máquina. Si el paquete ha sufrido un manejo de poco cuidado, golpes o daños (visible o oculto) por favor anote en la factura antes de aceptar la entrega y contacte Omcan dentro de las 24 horas, de modo que podamos iniciar una reclamación con la compañía. Un informe detallado sobre los daños causados a la máquina debe ser llenado en el plazo de tres días, desde la fecha de entrega que se muestra en los documentos de envío. Omcan no tiene ningun recurso por productos dañados que se enviaron a recoger por terceros.

Antes de utilizar cualquier equipo, siempre lea y familiarizarse con todas las instrucciones de funcionamiento y seguridad.

Omcan le gustaría darle las gracias por la compra de esta máquina. Es de la mayor importancia para salvar estas instrucciones para futuras consultas. Además, guarda la caja original y el embalaje para el envío del equipo si servicio técnico o devolución de la máquina que se requiere.

Safety and Warranty

This juice extractor 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.

Parts Breakdown

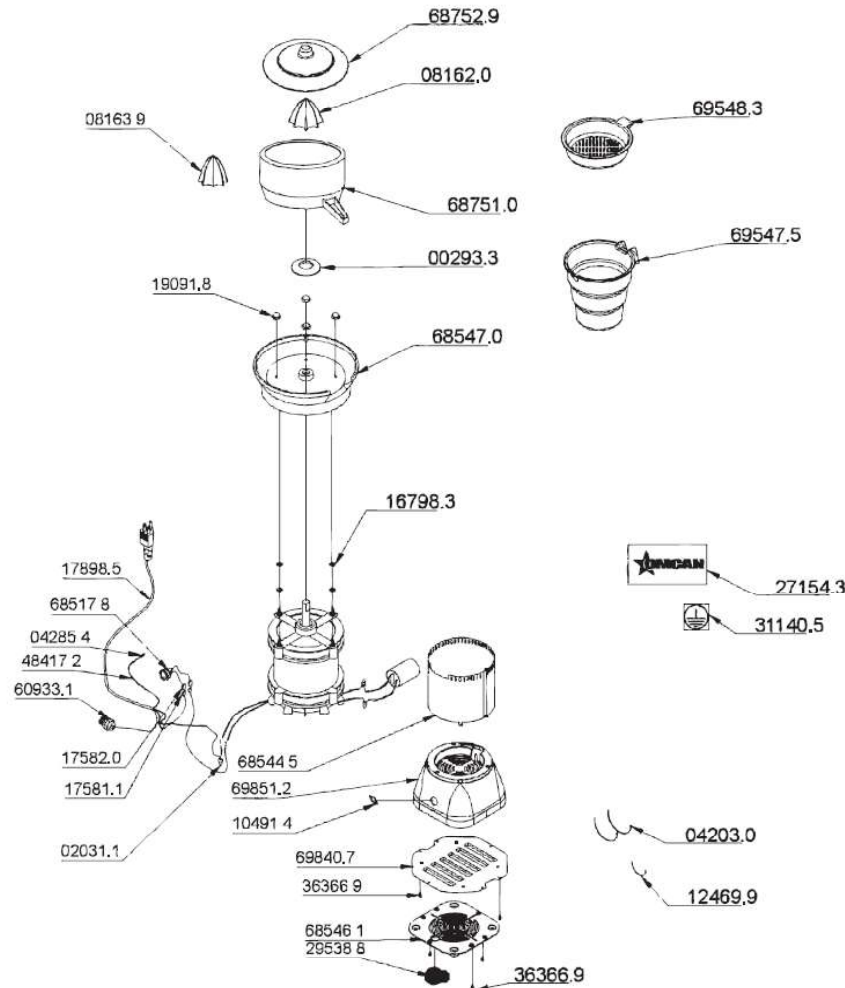
Model JE-BR-1750-Q 46957

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
30031	Rubber Seal MOL 085375 for 46957	00293.3	30050	Terminal Cover for 46957	17582.0	AE758	Motor 0.25CV 110-127/220-254/220V 50 for 46957	65970.3
30350	Nylon Cover CN-4472 for 46957	02031.1	30305	Cable 3x1.0mm with Plug for 46957	17898.5	AE759	Key 16123 M5FT4FE3Gy / Z20 with 1 RAB for 46957	68517.8
27699	Clamp T 18R Small for 46957	04203.0	38148	Nut M4 DIN 1587 for 46957	19091.8	AE760	Closure for 46957	68546.1
38089	Pre Isolating Terminal for 46957	04285.4	27720	Omcan Logo (Machines) for 46957	27154.3	AE761	Black Engine Support Flange for 46957	68547.0
16407	Large Crown (for Orange) for 46957	08162.0	78995	Rubber Buffer for 46957	29538.8	AE762	Camera with Open Nozzle for 46957	68751.0
16408	Small Crown (for Lemon) for 46957	08163.9	67038	Grounded Wire Label for 46957	31140.5	AE763	Cover (Black) for 46957	68752.9
30044	On/Off Label for 46957	10491.4	67039	Nut M4 DIN 985 Stainless Steel for 46957	31800.0	AE764	Cup (Black) for 46957	69547.5
30045	Bracer K22-LM(T-80I) for 46957	12469.9	30066	Screw B.3.5x10 ZB PLAST.C/P for 46957	36366.9	AE765	Mold Screen 084735 (Black) for 46957	69548.3
30048	Cable 3x0.75mm for 46957	16798.3	AE756	CB. Earth 1.5mm2x350mm for 46957	48417.2	AE766	Closing the Fund for 46957	69840.7
79037	Positive Terminal Lock for 46957	17581.1	AE757	Press CB.PG09 Black (CLCP09B) for 46957	60933.1	AE767	Black Base Ring for 46957	69851.2



Parts Breakdown

Model JE-BR-1750-Q 46957



Safety and Warranty

- 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 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.

RESIDENTIAL USERS: vendor assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications. The right is reserved to deny shipment for residential usage; if this occurs, you will be notified as soon as possible.

1 YEAR PARTS AND LABOUR BENCH WARRANTY

Within the warranty period, contact Omcan Inc. at 1-800-465-0234 to schedule a drop off to either an Omcan authorized service depot in the area, or to an Omcan Service warehouse to repair the equipment.

Unauthorized maintenance will void the warranty. Warranty covers electrical and part failures, not improper use.

Please see <https://omcan.com/disclaimer> for complete info.

WARNING:

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

Model	JE-BR-1750-Q
Power	0.25 HP / 0.19 kW
RPM	1750
Electrical	110-120V / 60Hz / 1
Weight	8.8 lbs. / 4 kgs.
Packaging Weight	11 lbs. / 5 kgs.
Dimensions	8.3" x 9.6" x 16.7" / 210 x 245 x 425mm
Packaging Dimensions	10.4" x 11.6" x 20.9" / 265 x 295 x 530mm
Item Number	46957

Installation

The juice extractor must be installed on a flat, non-skid work surface with a maximum recommended height of 85cm. 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

PRE-OPERATION

Check if the machine is stable and that there is no movement on the supporting surface. Wash all food contact parts with hot water and neutral soap. Check if crown is properly fitted. Place sieve inside the juice vessel and put it below output opening. 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.
3. The juice will flow to the vessel through the chamber and the sieve.

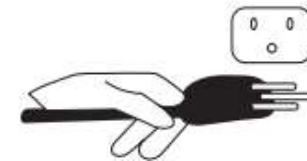
Maintenance

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.



ATTENTION

Always unplug the machine before cleaning or maintenance.