



JUICE EXTRACTOR

MODEL

EX

69962.5 - ENGLISH
Data de Revisão: 11/09/2023

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INSTRUCTIONS MANUAL

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1. INTRODUCTION

1.1 Safety

The instructions below must be followed to avoid accidents, non-compliance can cause serious injuries:

1.1.1 Never use this Equipment with wet clothes or wet feet or on a wet or humid surface, do not immerse it under water, do not place under any kind of water flow or similar, do not use water jets of any kind on the equipment.

1.1.2 If the Equipment physically falls down, suffers any kind of damage or has stopped working for any reason, it is necessary to call specialized technical assistance.

1.1.3 The use of unauthorized accessories that are not recommended by the manufacturer can lead to injuries.

1.1.4 Keep hands or any kind of devices, tools, accessories away from the moving parts of the Equipment while it is turning on and processing recipes to avoid potential damages to the Equipment and injuries to the end user.

1.1.5 Never operate the Equipment while wearing clothes with long sleeves, especially on the wrists.

1.1.6 Make sure that the voltage of Equipment and of the local electrical supply where the unit is going to be used match and are adequate to this kind of equipment. Also make sure that the equipment is properly grounded.

1.1.7 Before turning ON the machine, make sure the Large Crown N°09 or the Small Crown N°10 and the Juice Chamber N°02 are well fitted on their positions.

⚠ This Equipment cannot be operated by persons (children included) with reduced mental, sensorial or physical capacities. Persons without proper training of knowledge on how the equipment works cannot operate this equipment. Only apt and trained persons or persons under the supervision of an apt and trained supervisor must operate the equipment.

⚠ We recommend children to be watched to not allow them to play with the machine.

⚠ This equipment has a safety system to ensure the operator's integrity. The operation of the equipment must be in accordance with the item "Operation Procedures" of this manual. Other procedures for operating the equipment are unsafe, in this condition the equipment should not be used.

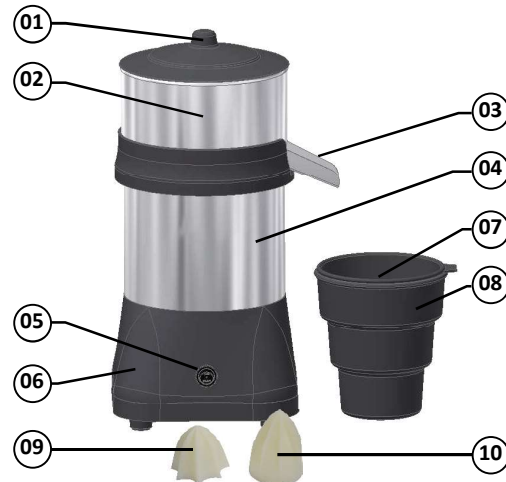
⚠ Always disconnect the Equipment from the power supply when: It is not being used, before realizing any cleaning or maintenance, before you place or take out any accessories, before you realize any kind of procedure or service with the unit.

⚠ Do not use the Equipment if there is any damage to the cord or plug. Make sure that the cord does not stay on the edge of a working table, station or furniture and make sure it is not in contact with hot surfaces. If the Cord is not in good conditions of use, to avoid accidents it must be replaced by the supplier, an authorized technician or someone qualified for the service.

⚠ If any emergency arises disconnect the Equipment from the power supply, unplug it from the electrical socket.

⚠ 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 soft way, compressing the orange against the nut without forcing the engine to stop.

2. COMPONENTS AND TECHNICAL CHARACTERISTICS



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

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

CHARACTERISTICS	UNIT	EX
Average Production	Oranges/Minute	8
Voltage	V	110
Frequency	Hz	60
Motor Power	CV	0,25
Consumption	KW/H	0,18
Height	mm	425
Width	mm	245
Depth	mm	210
Net Weight	kg	4
Gross Weight	kg	5

3. INSTALLATION AND PRE-OPERATION

3.1 Placement of the equipment

The Equipment must be placed and levelled on top of a firm and dry Surface, preferably with 850mm of height.

3.2 Electrical Installation

This Equipment was designed to work in the following voltages and frequencies: 110V. After unpacking the equipment, check the voltage informed on the tag placed at the electrical cord.

The plug has 3 pins, one of them is the ground wire. It is mandatory that all 3 pins be connected to the power supply before the equipment is turned on.

3.3 Safety System

To ensure the operator's safety, this equipment has a device that shuts down the motor in case of overheating. Please wait some minutes until the machine cools down, before turning it on again by pressing the ON button.

4. OPERATIONAL PROCEDURES

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

- Make sure that the Equipment is firm and stable on the working station.
- Before to use the equipment all the parts to be in contact with the product shall be washed with water and neutral soap.
- Connect the Equipment to the electrical power supply.
- To activate the Equipment press the ON/OFF button N°05, placed in the frontal display located at the motor base N°06.
- This Juice Extractor works with high speeds.
- 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. 01) going first through the sieve N°07 (Pic. 01).

5. CLEANING

Equipment must be thoroughly cleaned and sanitized:

- Before being used for the first time;

- After the operation of each day;
- When not in use for an extended period;
- Before you put it into operation after prolonged downtime.

Some parts of the equipment may be removed for cleaning:

- Lid
- Juice Chamber
- Crowns

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

⚠ This appliance should not be cleaned with a water jet or steam cleaner.

Use Your **QR Code** Reader to access more information regarding the cares and attention needed when handling Stainless Steel.



6. MAINTENANCE

It is considered MAINTENANCE the group of actions that aim to offer and grant the perfect working condition of the equipment, enlarging its useful life, and general user safety.

- * Cleaning – Check item 5 Cleaning of this manual.
- * Cords – Check if the cords are in good condition, without any damage and if all electrical terminals are in good condition and without oxidation.
- * Check the ON/OFF button, Reset button, electronic circuits and make sure that all these components are working correctly and in good condition, and that the use of the equipment is occurring in a normal way, without any inconvenient.
- * Installation – Check the installation of Your Equipment as per the item 2 – Installation and Pre Operation of this manual.

1 - Items to check and execute monthly:


- Check the electrical grid and installation of the work place;
- Measure the amperage intake of the electric power supply;
- Measure the working current and compare it to the nominal current;
- Check the electrical terminal connections of the Equipment to avoid contact failures;
- Check for possible wearing or looseness in the electric motor shaft;
- Check the wires of the electric cords for signs of

overheating, damaged insulation or mechanical damage.

2 – Items to check and execute every 3 months:

- Check the ON/OFF button, Reset button, electronic circuits for signs of overheating, damaged insulation or mechanical damage.
- Check for possible looseness in the assemblies and bearings.
- Check the retainers, o’rings, v’rings and other seals.
- 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. PROBLEMS RESOLUTION

PROBLEMS	CAUSES	SOLUTIONS
- The equipment does not start.	- Power shortage. - Problem in the external or internal wiring.	- Check the Power Source. - Call the Technical Assistance.
- Smoke and/or burnt smell.	- Problem in the external or internal wiring.	- Call the Technical Assistance.
- The machine turns ON but when the product is put in the machine, it stops or turn slowly.	- Problem with the Electrical Motor. - Crown grove worn out or broken.	- Call the Technical Assistance. - Call the Technical Assistance.
- Damaged Cord.	- Failure during the transport.	- Call the Technical Assistance.
- Unusual noises.	- Damaged Bearings.	- Call the Technical Assistance.

8. ELECTRICAL DIAGRAMS

