

## 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 .

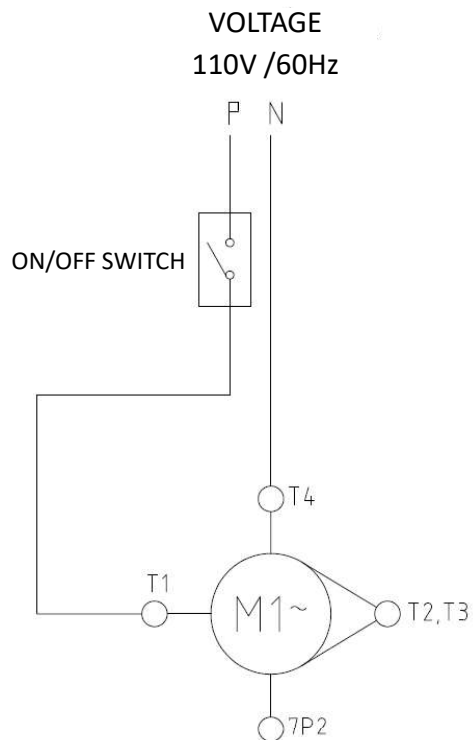
\*Contacts – ON/OFF switches, emergency button, reset button , electronic circuits etc., check the equipment in order to assure that all components are correctly working and the equipment operation is normal .

\* 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

## 7. ELECTRIC DIAGRAM



- 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.

# INSTRUCTION MANUAL



JUICE EXTRACTOR  
MODEL  
**EX SUPER**

69962.6 - ENGLISH  
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1. INTRODUCTION	

### 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 standards.

**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 # 09 or 10 and the Juice 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 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.**

**⚠ 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

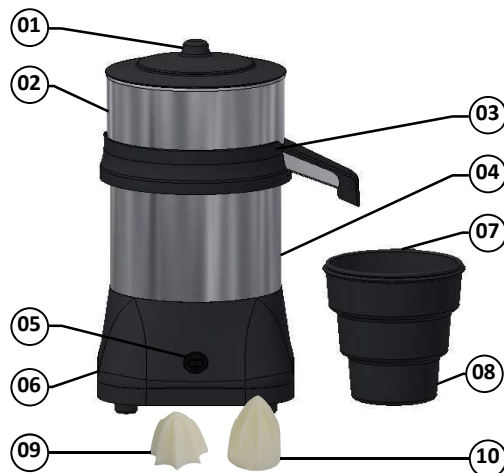
This equipment was designed to work in 110 Volts (60Hz). When you receive the equipment check the voltage indicated on the cord label.

The power plug has 3 pins, the central one is the grounding. All the 3 (three) pins must be properly connected.

#### 2.3 Safety System

**For operator safety, this equipment features a thermal protector that will automatically shut off the engine if it overheats. Wait a few minutes for the engine to cool, then press the ON button again.**

### 3. 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

CHARACTERISTICS	UNIT	EX SUPER
Average Production	Oranges/minute	8
Voltage	V	110
Frequency	Hz	60
Power Consumption	W	400
Power Rating	HP	0,50
Height	inches	16 3/4
Length	inches	9 2/3
Depth	inches	8 1/4
Net Weight	kg	5,5
Shipping Weight	kg	6

### 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.01), 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 # 09 or # 10 (Pic.01) and the juice will run into the Cup # 08 (Pic.01) going first through the Sieve # 07 (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 # 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.

### 5.1 Cautions with Stainless Steels

The Stainless Steel may present rust signs, which ARE ALWAYS CAUSED BY EXTERNAL AGENTS, especially when the cleaning or sanitization is not constant and appropriate.

The Stainless Steel resistance towards corrosion is mainly due to the presence of chrome, which in contact with oxygen allows the formation of a very thin protective coat. This protective coat is formed through the whole surface of the steel, blocking the action of external corrosive agents.

When the protective coat is broken, the corrosion process begins, being possible to avoid it by means of constant and adequate cleaning.

Cleaning must always be done immediately after using the equipment. For purpose, use water, neutral soap or detergent, and clean the equipment with a soft cloth or a nylon sponge. Then rinse it with plain running water, and dry immediately with a soft cloth, this way avoiding humidity on surfaces and especially on gaps.

The rinsing and drying processes are extremely important to prevent stains and corrosion from arising

**⚠ Acid solutions, salty solutions, disinfectants and some sterilizing solutions (hypochlorites, tetravalent ammonia salts, iodine compounds, nitric acid and others), must be AVOIDED, once it cannot remain for long in contact with the stainless steel.**

These substances attack the stainless steel due to the CHLORINE on its composition, causing corrosion spots (pitting).

Even detergents used in domestic cleaning must not remain in contact with the stainless steel longer than the necessary, being mandatory to remove it with plain water and then dry the surface completely.

Use of abrasives:

Sponges or steel wools and carbon steel brushes, besides scratching the surface and compromising the stainless steel protection, leave particles that rust and react contaminating the stainless steel. That is why such products must not be used for cleaning and sanitization. Scrapings made with sharp instruments or similar must also be avoided.

Main substances that cause stainless steel corrosion: Dust, grease, acid solutions such as vinegar, fruit juices, etc., saltern solutions (brine), blood, detergents (except for the neutral ones), common steel particles, residue of sponges or common steel wool, and also other abrasives.