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SPREMIAGRUMI

MANUALE D'USO E MANUTENZIONE

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JUICER

INSTRUCTION AND MAINTENANCE MANUAL

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PRESSE-AGRUMES

MANUEL D'UTILISATION

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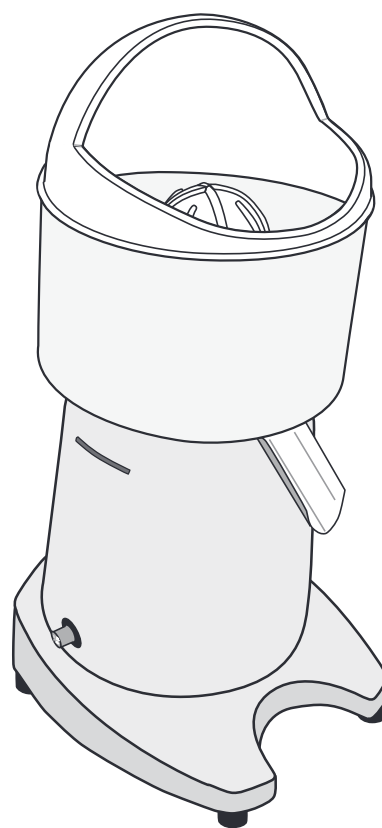
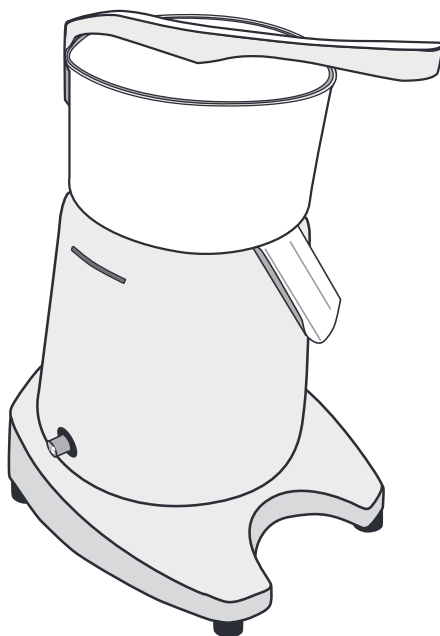
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BEDIENUNGS- UND WARTUNGSANLEITUNG

E

EXTRACTOR DE JUGOS

MANUAL DE USO Y MANTENIMIENTO



SPREMIAGRUMI

Spremiagrumi elettrico a leva professionale e spremiagrumi elettrico manuale professionale.

Come tutti gli elettrodomestici deve essere utilizzato con particolare prudenza per evitare lesioni alle persone e danni all'apparecchio.

Leggere perciò con cura le presenti istruzioni per l'uso prima della messa in funzione ed attenersi alle prescrizioni relative alla sicurezza.



Non utilizzare l'apparecchio se non si conoscono adeguatamente le istruzioni per l'uso!



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JUICER

Commercial automatic electric juicer and commercial semi-automatic electric juicer.

Like all appliances, it should be used with particular care to avoid injury to personnel and damage to the appliance.

It is essential to read these instructions carefully before using the appliance and to follow the safety recommendations.



Do not use the appliance if you have not read and understood these instructions!



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PRESSE-AGRUMES

Presse-agrumes électrique automatique à poignée professionnel et presse-agrumes électrique semi-automatique professionnel.

Comme tous les appareils électroménagers, ils doivent être utilisés avec une prudence particulière pour éviter les blessures aux personnes et les dommages à l'appareil.

Lire attentivement les présentes instructions d'utilisation avant la mise en fonction de l'appareil et observer toutes les instructions concernant la sécurité.



Ne pas utiliser l'appareil sans connaître correctement les instructions d'utilisation !



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JUICER

Main parts (Fig. 1 - Fig. 2)

Automatic model (Fig. 1)

- | | | | |
|----------|-----------------|-----------|---------------------|
| 1 | Base | 6 | Splash cover handle |
| 2 | Spout | 7 | Splash cover |
| 3 | Juice container | 8 | Cone |
| 4 | Reamer-Strainer | 9 | Motor shaft |
| 5 | Splash retainer | 10 | ON-OFF (I-O) button |

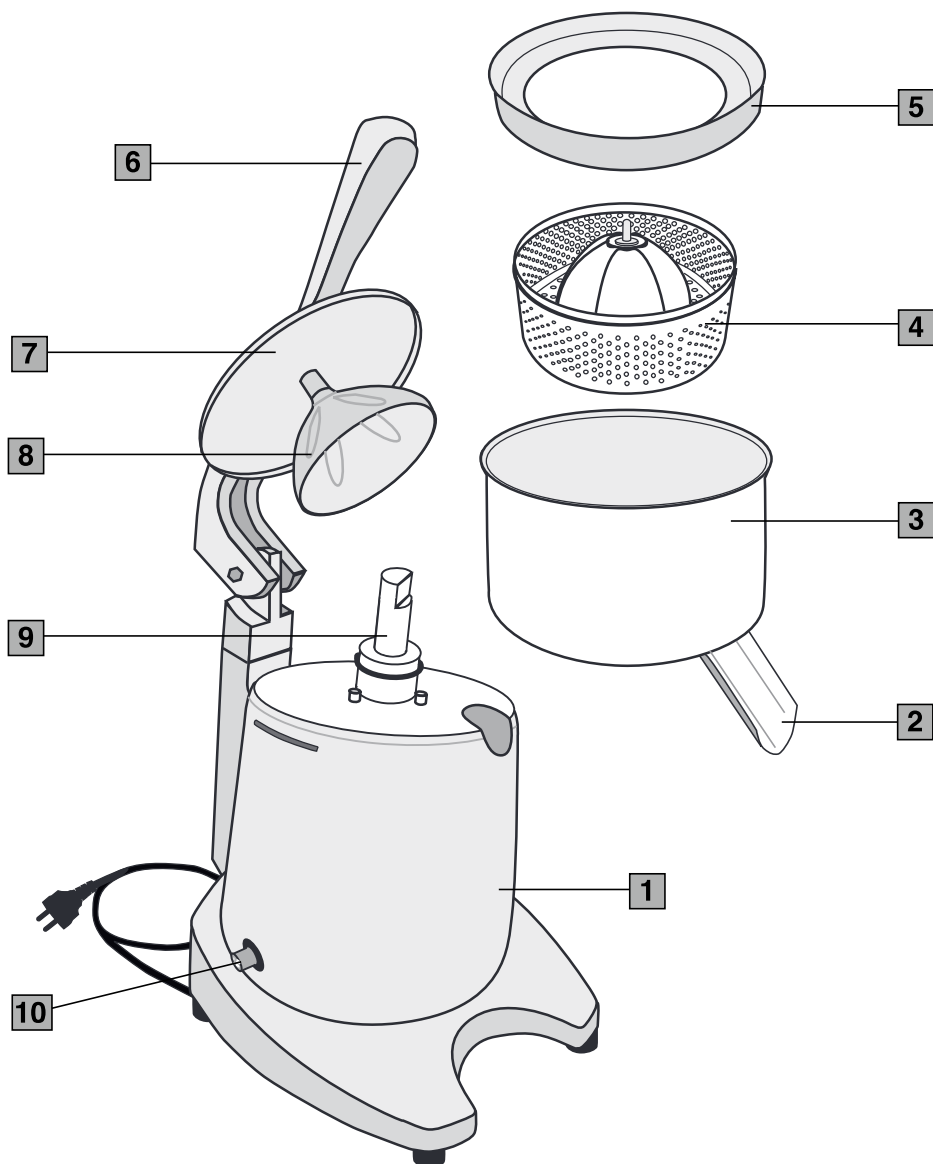
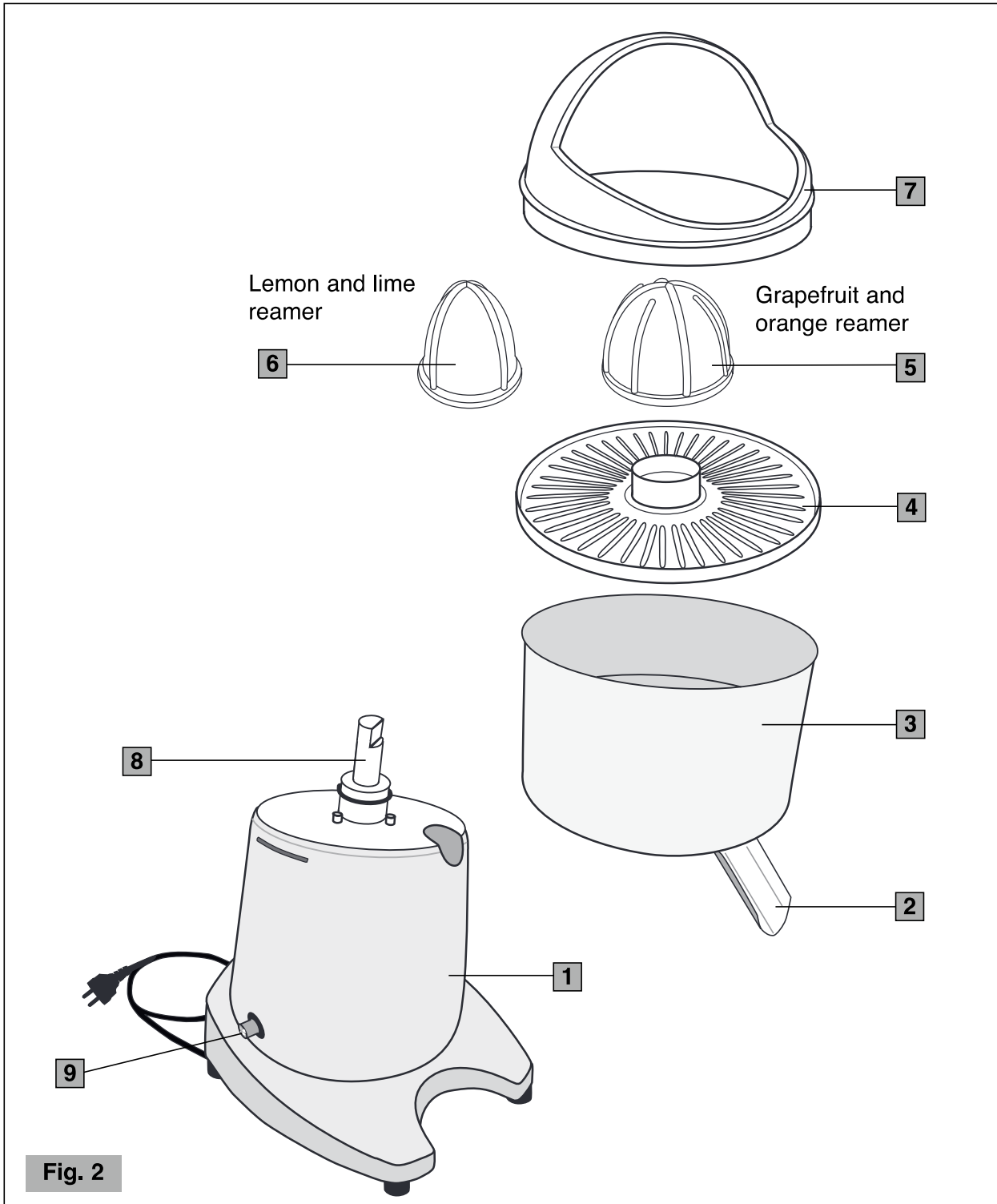


Fig. 1

Semi-automatic model (Fig. 2)

- | | | | |
|----------|------------------------------|----------|-----------------------|
| 1 | Base | 6 | Lemon and lime reamer |
| 2 | Spout | 7 | Splash cover |
| 3 | Juice container | 8 | Motor shaft |
| 4 | Strainer | 9 | ON-OFF (I-O) button |
| 5 | Grapefruit and orange reamer | | |



SAFETY RECOMMENDATIONS GENERAL INSTRUCTIONS

1. Read the following instructions carefully before using the appliance.
2. Installation and maintenance should be carried out by qualified personnel only.
3. This appliance is intended for professional use, and should therefore be used by adults and qualified personnel only.

CLOSE ADULT SUPERVISION IS NECESSARY WHEN CHILDREN ARE NEAR THE APPLIANCE.

4. **Never** use this appliance for purposes other than reaming citrus fruits. Any other use is dangerous.
5. Always work under safe conditions: do not use the appliance with wet hands or feet. **Do not use outdoors.**
6. Keep the original package for possible future use. It is the most suitable protection against damage during transport.
7. In case of fire use CO₂ extinguishers. Do not use water or powder extinguishers.
8. **Never** place the appliance in water!
9. Do not disassemble the appliance or attempt to perform any repairs inside it.
10. Always unplug the appliance before performing any maintenance or cleaning and when it is not in use.
11. **Never** pull the appliance by the cord to move it. **Never** unplug it by pulling the cord or touching it with wet hands.



If the cord is damaged, it must be replaced by an Authorized Service Center.

12. **WARNING:** BE CAREFUL to never insert utensils, metal objects or other rigid or sharp materials in the juice container as it is dangerous and could cause injury.
13. During maintenance procedures and while unpacking, do not hold or lift the appliance by the splash cover handle.
14. **Do not** allow hand to come in direct contact with reamer while juicer is operating.
15. Periodically inspect cone, reamer and strainer for cracks and materials which could contaminate juice.
16. **Do not** use the appliance if it is damaged or has loose parts. Immediately contact an authorized Service Center.

SAVE THESE INSTRUCTIONS!

INSTALLATION

Comply with the **safety recommendations** indicated above and hereafter when installing the appliance .

1. Make sure that the mains voltage is as indicated on the rating label of the appliance and that the electrical system is grounded and equipped with a switch.
 2. Install the appliance in a **DRY, PROTECTED place**, far from water sprays or splashes, heat sources, open flames and inflammable substances.
Place the appliance on a **flat, horizontal, stable surface** where it cannot tip over.
 3. Make sure the switch on the appliance is in the "OFF" position and plug it into a socket protected by a suitably rated circuit breaker (MCB) or fuses.
Do not use an adaptor plug.
 4. Stretch the power cable out to full length. **Do not** let it pass over sharp edges or hot surfaces. **Do not** let oil spill on it. **Do not** let the power cable hang loose from the counter on which the appliance stands.
-

USE

Preparing the Juicer



Before using the juicer for the first time, refer to the "Cleaning and maintenance" section to clean all parts. Then complete the following steps to prepare the juicer each time you use it:



NOTE: Each time you use the juicer, check to be sure that there are no cracks in the cone, reamer, or strainer.

- 1 Place the container onto the base.
- 2 Check to see that the strainer and spout are not plugged with pulp or seeds from the last use. Then place the container onto the base.
- 3 Insert the reamer-strainer into the container over the motor shaft.

Automatic model

- 4 Place the stainless steel reamer into the container and over the motor shaft. Ensure that the reamer is seated all the way down on the shaft.
 - 5 Make sure the cone and splash cover are attached tightly to the handle.
 - 6 Place the splash retainer into the container.
-

Semi-automatic model

- 4 Select the proper size polycarbonate reamer. Use the large reamer for grapefruit and oranges or the small reamer for lemons and limes. Push the reamer all the way down onto the motor shaft.
- 5 Place the splash guard onto the top of the container.
- 7 Plug the juicer into an electric outlet.

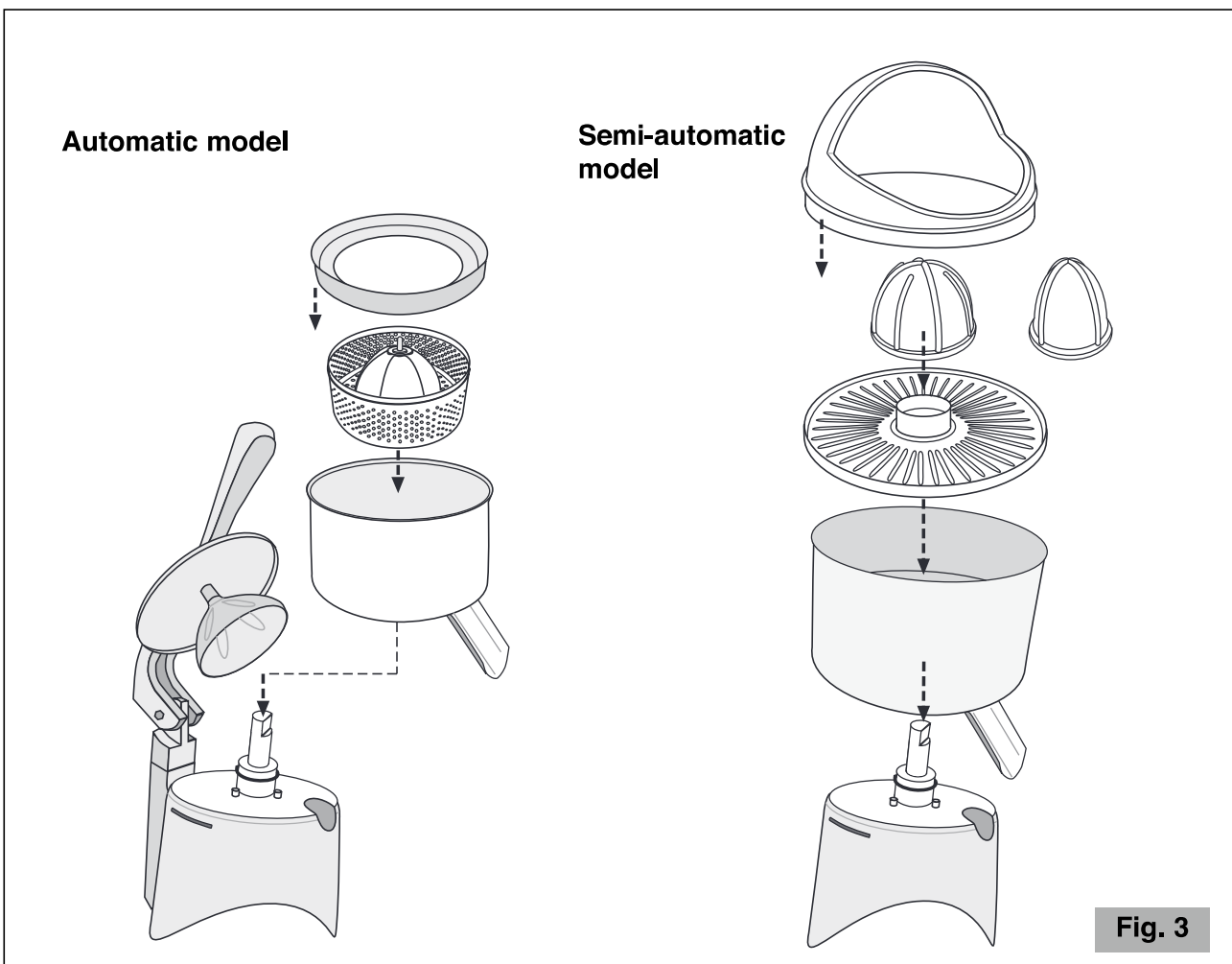


Fig. 3

Making juice

Make sure the fruit is at room temperature.

- 1 Prepare all the fruit ahead of time by cutting the fruit in half. This will make the juicing process quicker.
- 2 Place a container under the spout to collect the juice.
- 3 Push the power switch to the ON position. For the semi-automatic model, the reamer will begin spinning.
- 4 Ream the fruit halves as follows:

Automatic model

- Place the fruit half centered over the reamer and lower the splash cover until the cone comes in contact with the fruit.
- Apply downward pressure to the splash cover handle. The motor will start automatically.
- Ream the fruit until all the juice is removed, then raise the cover and remove the fruit. Repeat the process with the remaining fruit halves.

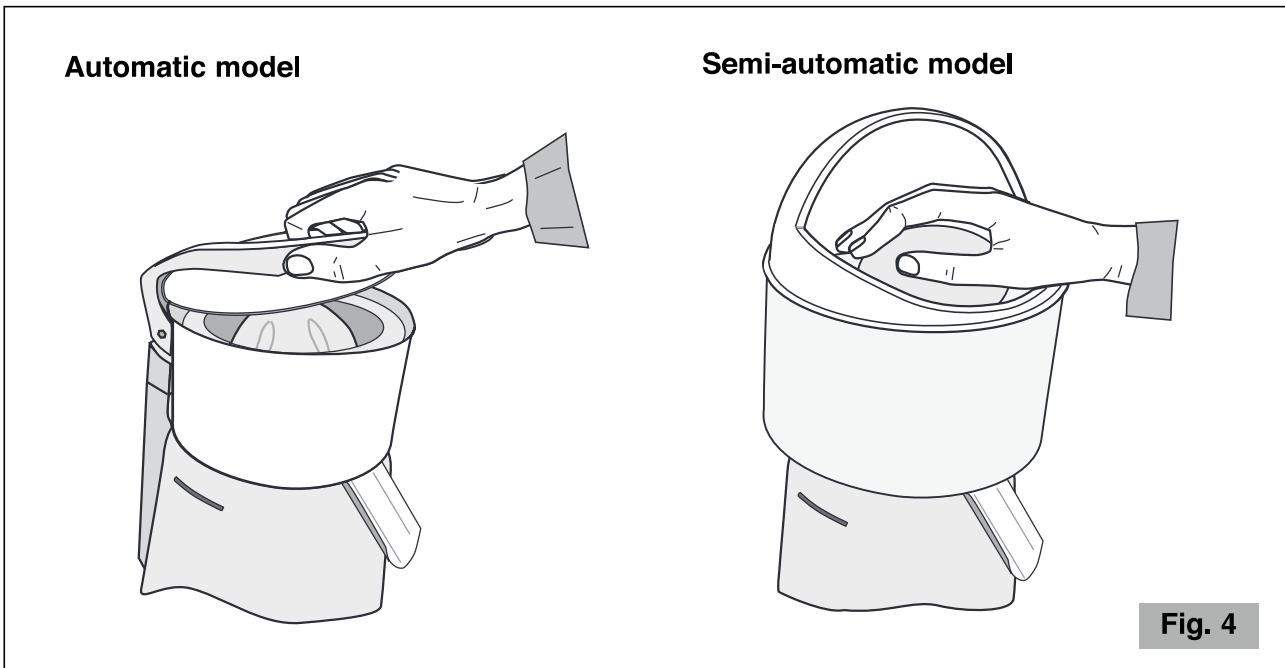


Fig. 4

Semi-automatic model

Note: When placing fruit onto the reamer, make sure your hand touches only the fruit and does not come in contact with the reamer.

- Place the fruit half inside the splash guard centered over the reamer and apply downward pressure to force the fruit onto the reamer.
- Ream the fruit until all the juice is removed. Then remove the fruit and repeat the process with the remaining fruit halves.

IMPORTANT: The amount of juice and percentage of pulp and juice in the juicer depend on variables like temperature, freshness and type of fruit. These variables may result in different outputs which do not depend on the technical features of the juicer.

- 5 When all fruit halves are reamed, push the power switch to the OFF position.

CLEANING AND MAINTENANCE

● Partial cleaning

By keeping the appliance well-cleaned and in working order you can maximize the quality of the juice extracted and guarantee a longer life for the appliance itself. The juicer should be cleaned frequently between operations. Do not allow juice to dry on juicer parts. To give the juicer a partial cleaning:

- 1** Unplug the juicer.
- 2** Remove all pulp and seeds from the cone, splash retainer (automatic model), reamer, strainer and container.

For the automatic model, to obtain a higher yield of juice always control that the strainer is well-cleaned by using a nylon brush. Put the strainer under running water and use the brush to clean the inside of the strainer (see Fig. 5).

- 3** Wipe all parts with a clean damp cloth.

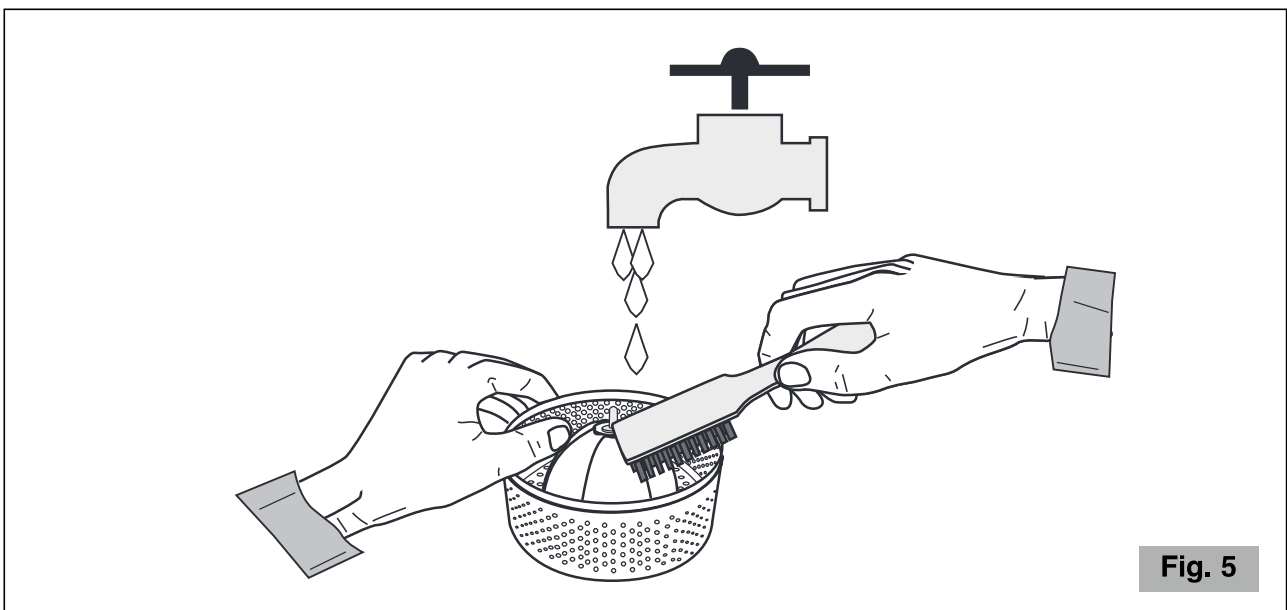


Fig. 5

● Full cleaning

- 1** Unplug the juicer.
- 2** Remove the following parts from the base:

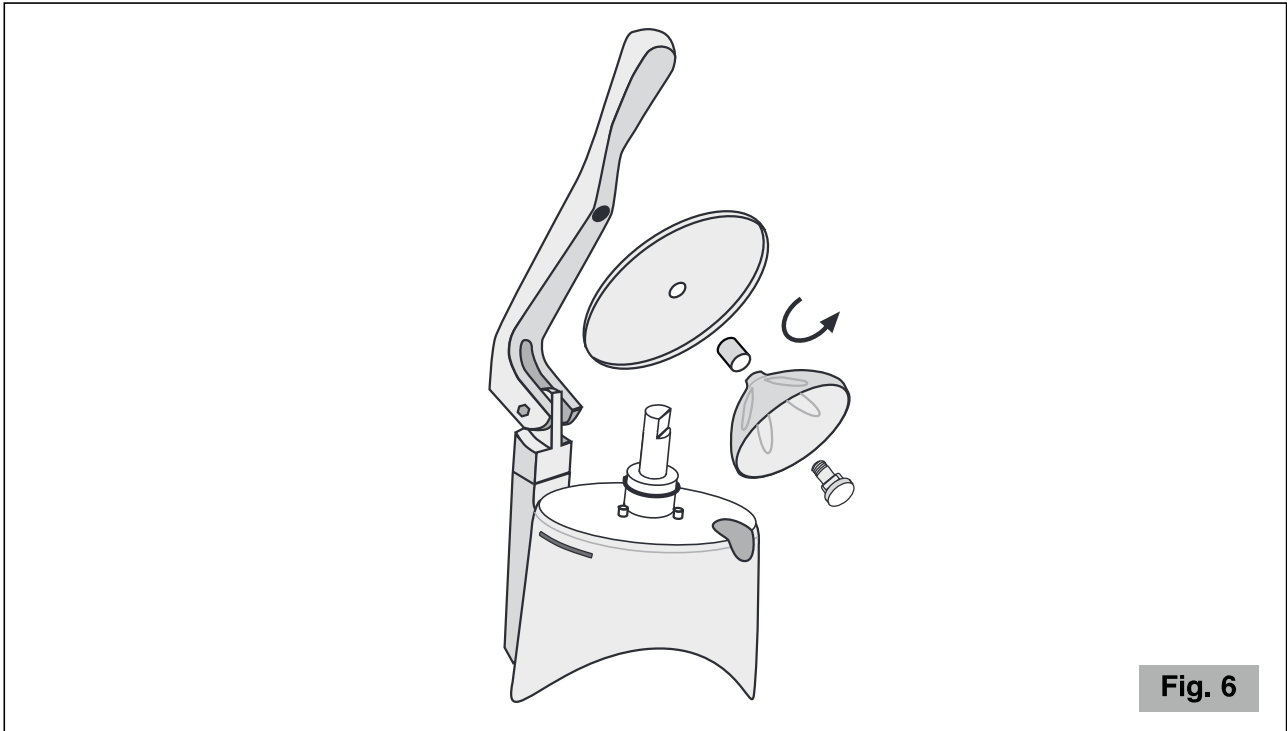
Automatic model (Fig. 3 and Fig. 6)

- Remove the cone and the splash cover by unscrewing the cone. Remove splash retainer, reamer-strainer and container.

Semi-automatic model (Fig. 3)

- Remove the splash cover, reamer, strainer and container.

- 3** Remove all pulp and seeds from the removed parts.



- 4** All the removed parts may be washed in a commercial dishwasher or hand washed using warm water and liquid detergent.
- 5** Wipe the base, motor shaft and splash cover (semi-automatic model) with a clean, soft cloth and a mild, non abrasive detergent.

Wipe with a dry cloth.



Never put the base under running water and never immerse in water.

- 6** Reassemble the juicer in the reverse order.



Do not use abrasive products or sponges to clean.



Never use bleach or chlorine-based cleaning products.
