



Fresh Orange

Commercial Fresh Oranger Series

INSTRUCTIONS



Please read carefully before you use the machine

DIRECTIONS

This machine is most efficiency juice-making machine in the international market. Characteristics of the machine are: no antiseptic, coloring matter, essence & water in the fresh juice. It is totally different with another juice in the market. Use these kinds of machine you just need to antiseptis and wash fresh oranges, the machine will peel the skin, producing fresh juices, filtrate automatically. This product is well-designed and advanced, all the material are safety by stainless steel and PC plastic.

Nowadays health is most important to all the consumers, carbonic acid drinks will be instead by fresh juices slowly. We have our own patent for the products and gain a very good reputation from users.

The commercial orange machine is suitable for hotel industries, restaurants, fast-food, night club and all types recreation departments.

Thank you for choosing our products!

We kindly remind you please read carefully before you use our products!

SAFETY:

Avoid dangerous please followed by the next step:

1. Ensure read and understand all the explanations.
2. Only use the specifically charger (230V/50HZ) .
3. For the safety purpose, only use connect power to the grounded connector plugs.
4. Do not put machine on the power supply.

5. Ensure machine is out of the work and turn off the power before you clean it.
6. Do not touch the power connect plug.
7. Only used for citrus and lemon. Do not used for other fruit.
8. Do not use for peach, mango etc, in case it damage.
9. Do not put your hands in the machine while it working.

Technical Features

Power supply: 220V-230V/50HZ 110V-120V/60HZ

Power parameter: 120W

Size of orange require: 40-90mm

Output: 22—25 units/ per min

Weight: 56 kg

security:

Safety cut out by automatic

Operation instruction:

1. Place the machine on the stable table, connect power plug to a grounded connector plug.
2. Safety check before you turn on the machine:
 - 1) If the nut (4 units) screw down properly.
 - 2) If place the knife rest correctly (press it on the bottom).

3) Place the cover on, screw down two side nut (2 units).

3. It can be used after turn on the power.

4. Put antiseptic and washed fresh oranges (40-80mm) in, the machine will peel the skin, producing fresh juices, filtrate automatically.

Clean instructions:

1. Please turn off the power and pull out plug before you clean the machine. Do use neutral washer.
2. Unpack the machine parts, first is stainless steel drawer, cover, knife rest (do not touch blade), peeling implement (two side), compaction nut (four), concave ball (2+2). use dry material clean each parts after wash them by water.
3. Please use dry material to clean the machine
4. Pack all parts after clean.

Accessories

A pair of peeling implement (two), one of cross implement, one of 8-10mm spanner, one of 10A fuze, one of electronic supply.

PS: ANY CHANGES OF OUR INSTRUCTIONS, WE WILL NOT INFORM BY INDIVIDURAL.

Terms and conditions are applied.