

The “Espresso” fruits & vegetables juicer

The Vitaljuicer logo is written in a stylized, orange, cursive font, enclosed within a thin orange oval border.

USER'S MANUAL





MACHINE IDENTIFICATION DATA

INTRODUCTION

Thank you for choosing a juicing machine produced by A.A.T. SpA. We suggest that you read the current manual in order to correctly install, check, maintain operations, and to keep your machine in perfect conditions.

The manual contains information which will allow you to become familiar with the machine's details. Please provide us with feedback on the clarity of the manual's instructions so that we can improve the manual if necessary.

MACHINE NAMEPLATE

In case of any maintenance or overhaul operation not foreseen in this manual, or in case of any technical problem, our technical service department is readily available for further information or to recommend the necessary intervention.

While contacting the technical service department, please supply all the data on the nameplate attached to the rear of the machine.

TECHNICAL SERVICE CENTRES

In case of any problems requiring our intervention, you can contact the following authorised centres during the warranty period at the time of the machine's maintenance and/or repair.



Agroindustry Advanced Technologies S.p.A.

CATANIA

Blocco Palma I Zona Industriale – 95030 CATANIA (ITALY)

Tel. (095) 291233 – Fax (095) 291117

e-mail: info@oranfresh.com

ROME BRANCH

Via Sannicandro di Bari 8/10 - 00132 ROME (ITALY)

Tel. (06) 22446984/6 – Fax (06) 22446988

e-mail: inforoma@oranfresh.com

MILAN BRANCH

Via Moncenisio 79 – 20089 ROZZANO (MI) (ITALY)

Tel. (02) 57510449 – Fax (02) 57510457

e-mail: infomilano@oranfresh.com

WEB: www.oranfresh.com - www.oranmatic.com



WARRANTY CONDITIONS

1. A.A.T. SpA guarantees the best quality of the material and the good construction of the machine.
2. The warranty is valid for 12 months, with effect from the installation date, and covers all those parts having material or production defects; such parts will be replaced free, except for the intervention operations.
3. The warranty is valid only by showing the registration sheet to the technician at the time of the intervention and in any case if the facsimile of the registration sheet is correctly filled in and signed and then sent to A.A.T. SpA within 14 days from the installation date.
4. The repair and replacement of the pieces, during the warranty period, do not imply an extension of the expiry date of the warranty itself. The warranty is valid only if the repairs and replacement of spare parts are carried out by A.A.T. SpA Technical Service Centres.
5. The warranty is not valid if the damages are caused by improper use or by utilisation that does not correspond to the instructions of this manual, by incorrect installation or circumstances beyond one's control.
6. Nobody is authorised to change the terms of this warranty or decide different verbal or written conditions.
7. Uncovered performance. After the warranty period expiry, the technical service is carried out by charging the replaced spare parts and all the labour, travel and transport costs to the user, according to the fees of the regional category price-lists.
8. In case of any controversy, the place of jurisdiction is in CATANIA (ITALY).

REGISTRATION SHEET

Installation date	Model	Serial number		
<input type="text"/>	<input type="text"/>	<input type="text"/>		
BUYER	Denomination/Legal name			
	<input type="text"/>			
	Address	ZIP Code	City	Country
	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
	Telephone	Stamp and signature		
	<input type="text"/>	<input type="text"/>		
Dealer				
<input type="text"/>				



GENERAL INFORMATION

CERTIFICATE OF COMPLIANCE

The machine has been produced in compliance with international standards and health norms applicable to food machines. In particular, A.A.T. SpA declares, through the Certificate of Compliance supplied together with the machine, that the vegetable juicer Vitaljuicer has been designed and manufactured in accordance with the EEC Directive 89/392 (Machine Directive) and with the above-mentioned norms.

PRELIMINARY REMARKS

- The illustrations and drawings showing the machine are to be considered only as a general reference and are not necessarily precise in every detail;
- The dimensions and specifications of the machine that are supplied by this manual are not binding and can be changed without any advance notice;
- The drawings and all other documents supplied as a part of this machine are property of A.A.T. SpA and must not be given to third parties without authorisation written by A.A.T. SpA
- **The machine is covered by a warranty as per purchase contract. During the warranty period, any repair intervention that is not authorised by A.A.T. SpA will automatically cause the warranty expiration.**

GENERAL SAFETY NORMS

- THESE SAFETY NORMS HAVE BEEN DRAWN UP IN YOUR INTEREST. A strict observance of these norms will reduce the risks of accidents both to you and other people.
- DO NOT try to move, install or work with the machine without first reading this manual.
- Make sure that all guards and safety protections are correctly positioned BEFORE starting the machine;
- NEVER place tools, mechanic parts or other improper material on the machine or inside it;
- **SHOULD A MALFUNCTIONING OCCUR, SWITCH OFF THE MACHINE.**
- **DO NOT, FOR ANY REASON, PLACE YOUR HAND INSIDE WHILE THE MACHINE IS RUNNING!**
- BEFORE restarting the production cycle after maintenance or repair operations, make sure that all guards and safety protections are correctly installed;
- Be careful, bear in mind that your own safety depend on you;
- While moving or lifting the machine parts, make sure to comply with all the norms relative to these operations.

OBSERVANCE AND PARTICULAR WARNINGS

- The personnel working with this machine must know and scrupulously comply with the general safety norms. Non compliance with the norms could cause injuries to the personnel and damage to machine parts;
- The maintenance operations shall be carried out only when the machine is not in use. The electrical cord must be disconnected;
- **DO NOT, FOR ANY REASON, PLACE YOUR HAND INSIDE WHILE THE MACHINE IS RUNNING!**
- The user must make sure that all the instructions in this manual are completely followed;
- Any tampering with the safety system is at the user's risk and responsibility;
- Never disconnect or attempt to bypass the safety protections;
- A.A.T. SpA is not responsible for any accessories or machinery used in conjunction with Vitaljuicer Machines unless A.A.T. SpA supplies such machinery.
- The observance of all the given instructions is necessary for the correct machine working.
- In addition, while installing the machine, it is necessary to take into consideration the environmental conditions.
- Also the national laws, ruling the use of this type of machines, shall be followed.

CAUTION

Our company declines all responsibility for damages which arise from not following the instructions mentioned above.

MACHINE DESCRIPTION AND TECHNICAL DATA

TECHNICAL SPECIFICATIONS

Dimensions & Weight

Height: 52 cm. - Width: 30 cm.

Depth: 45 cm. - Weight : 30 kg.

Motor Power 1 HP – 800 Watt

Electric requirements :

USA] 110/120V-60Hz /

[EC] 220/240V-50Hz grounded single phase

Volts 110/120 – 220/240

Frequency 50/60 Hertz

Amps 5,5



WORK ENVIRONMENTAL LIMITS

The environmental limits of the machine are:

- Temperature: from 50°-113° F/10°-45° C; If the temperature is lower than 50°F/10°C and near 32°F/0°C, when the machine is both installed and dismantled, it is important to avoid allowing condensation inside the machine as A.A.T. S.p.A. is not responsible for any possible damages due to this kind of problem.
- Humidity: from 20% to 95%.



INSTALLATION

UNPACKING & DELIVERY CHECKS

The Vegetable juicer Vitaljuicer is dispatched in cardboard packing.

It is advisable to unpack the machine near the workspace set aside for the machine.

The packing includes the items listed in the "Packing list" sheet.

Once the package has been positioned correctly, unpack the machine as follows:

- a. Remove the metal fastening pins of the packing and open the upper part.
- b. Check that the content of the packing corresponds to the data of the transport documents.
- c. Make sure that all coverings and panels have been correctly fastened and that all parts are tightened.
- d. If any component/part is missing, stop the unpacking operation and immediately inform your dealer or A.A.T. SpA.
- e. If the Vitaljuicer has been damaged during the transport, immediately inform the Insurance Company and do not carry out any other operation until you receive the authorisation from the Company itself.

ATTENTION

The packing disposal shall be carried out in accordance with the norms in force in the installation country of the machine.

POSITIONING AND MOUNTING

ATTENTION

The buyer must provide the work area with the appropriate equipment according to the regulations in force and the safety requirements.

Carry out the following operations in order to mount the machine:

- Fix the ejecting pipe union.
- Place the juicer in a horizontal surface and connected to a grounded power inlet.
- To start the unit push the GREEN button. The juicer can work only if the cover is properly fixed to the machine since it is provided with safety devices.
- Place a bowl under the pulp ejecting pipe or fix a plastic bag leaving some holes for air circulation.
- Place a bowl under the spout to collect the juice.
- Insert fruits or vegetables through the plastic pusher.
- Use only the pusher of the machine. Other pushers can damage the teeth of the scraper. Push it slowly: a too high pressure reduce the yield.



ELECTRIC CONNECTION

The machine components are protected against electrical short-circuits, however, it is advisable to use a surge protector.

ATTENTION

Make sure that the tension is the same indicated in the nameplate attached to the machine and that the outlet is supplied with efficient grounding. An incorrect grounding causes the machine malfunctioning.

MACHINE SWITCHING OFF

To switch the machine OFF, push the RED button.

If during operation the cover fixing lever are opened a safety switch cut off power supply to warrant the maximum safety for the operator. To switch on the machine again, close the fixing lever and push the GREEN button once again.

The machine is equipped with a thermal protection which automatically switch off the machine when excessive heat occurs. In this case wait some minutes and then push the GREEN button again.

MAINTENANCE

ORDINARY MAINTENANCE

ATTENTION

Before carrying out the cleaning and maintenance operations make sure that the power supply is disconnected.

DAILY OPERATIONS

Following the instructions mentioned below will help you to use the machine correctly:

To dismount the basket unscrew the central bolt with the hexagonal key supplied along with the machine, blocking the basket with your hand.

Bowl, cover and basket can be cleaned with running water.

The internal part of the machines must be cleaned with a wet sponge and then dried.

From time to time the machine can be shined by mean of not abrasive product normally used for glass cleaning or with a detergent for metals.

If not properly cleaned the bowl can cause pulp ejecting problems.



The basket must be cleaned after every use by mean of a plastic brush. Check that the holes of the basket are properly cleaned. If the basket is not well cleaned the machines will not perform properly.

Never put the base of the machine in water.

ATTENTION

Carefully clean the bowl, the basket and the cover before the first use of the machine.

To clean the machines more easily, do not leave the machines dirty for a long time.

The scraper disk can be easily dismantled and replaced. During changing carefully clean the plate which carry the scraper.

Before switching ON the machine, replace the bowl and the cover and double check that the teeth of the scraper do not hit the feeding pipe union.

EXTRAORDINARY MAINTENANCE

Due to the machine features, the extraordinary maintenance requires the work of skilled technicians. In order to receive the relative specifications, please contact the After-sales Service Department of A.A.T. SpA

SUGGESTIONS

When juicing fruits and vegetables with fibrous pulp or with a very thin peel, it is needed to switch off the machine from time to time, clean the basket and clean the ejecting pipe.

With blackberries, raspberries and other wood fruits or with fruits like peaches and apricots which juice is dense and flows hardly it is suggest to add some water from time to time into the feeder pipe to clean the bowl.

If the basket is not equilibrated, this can depends on a bad cleaning of the basket or to the juicing of fruits and vegetable with particularly fibrous pulp. Switch on the juicer to avoid vibration in excess and clean the basket and the ejecting pipe union.

It is better using fruits and vegetables fresh and mature, cleaning them with water and free them from big stones.

Some juices like apple juice are easily oxidizable ; it is suggest to add some lemon juice.

These juices can be stored in a refrigerator in a not metal box closed hermetically .