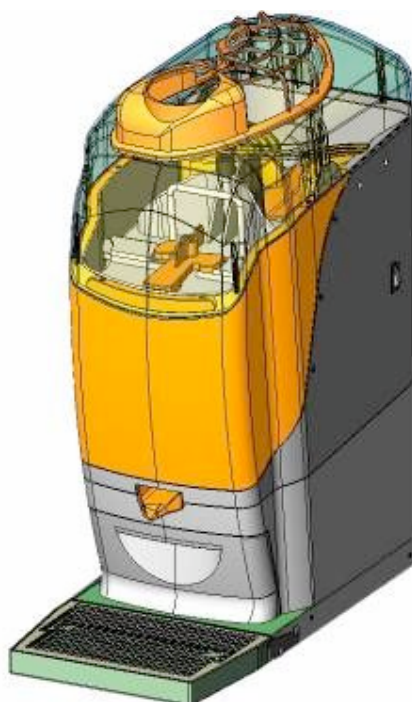




# USER'S MANUAL & SPARE PARTS CATALOGUE



**Warning: read the manual carefully before attempting to operate the Orangenius juicer**

**VERSION 1.1 NOVEMBER 2006**

## INDEX

### CHAPTER 1 – General Introduction

1.1	Certificate of compliance.....	P. 2
1.2	Preliminary remarks.....	P. 2
1.3	Safety norms.....	P. 2
1.4	Observance and particular warnings.....	P. 3
1.5	Unpacking procedures.....	P. 4
1.6	Packing list.....	P. 6

### CHAPTER 2 – Installation

2.1	INSTALLATION – Phase I.....	P. 7
2.2	USING THE RIGHT SHOVEL KIT (ORANGE COLOR).....	P. 9
2.3	USING THE RIGHT SHOVEL KIT (YELLOW COLOR).....	P. 10
2.4	INSTALLATION – Phase II.....	P. 13

### CHAPTER 3 – Operative cycle

3.1	OPERATIVE CYCLE.....	P. 15
-----	----------------------	-------

### CHAPTER 4 – Disassembling operation and cleaning process

4.1	GLASS TRAY.....	P. 16
4.2	MAIN BODY.....	P. 17
4.3	SQUEEZING POT.....	P. 19

### CHAPTER 5 - Assembly

5.1	ASSEMBLY THE ORANGENIUS .....	P. 21
5.2	INSTALLING THE SQUEEZING POT.....	P. 23
5.3	INSTALLING THE KNIFE COVER.....	P. 27

### CHAPTER 6- Maintenance

6.1	WASTAGE.....	P. 31
6.2	DAYLY OPERATION.....	P. 32

### CHAPTER 7 – Machine ID

7.1	MACHINE PLATE.....	P. 33
7.2	TECHNICAL SPECIFICATION.....	P. 34
7.3	TECHNICAL SERVICE CENTRES.....	P.35

### CHAPTER 8 – Failures – Shutdowns – Diagnosis..

P. 36

### CHAPTER 9 – Spare Parts Catalogue

8.1	SPARE PARTS .....	P. 41
-----	-------------------	-------

## Chapter 1 - General Introduction

## 1.1- Certificate of compliance

The Orangenius has been produced in compliance with international standards and health norms applicable to food machines. In particular, AAT SPA declares, through the Certificate of Compliance included with the machine, that the citrus-fruit squeezing machine OR M5 PL has been designed and manufactured in accordance with the EEC Directive 89/392 (Machine Directive) and with the above mentioned norms.

## 1.2 – 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 AAT SPA and must not be given to third parties without obtaining written authorisation from AAT SPA.
- The manual includes the instructions for all the accessories mounted on the base machine.
- **The machine is covered by a warranty as per purchase contract. During the warranty period, any repair intervention (Something missing here!)**

## 1.3 – Safety norms

- **THE FOLLOWING NORMS HAS TO BE FOLLOWED FOR YOUR OWN SAFETY.** Please follow these rules to avoid serious injury.



- **DO NOT USE THE MACHINE WITHOUT READING THIS MANUAL.**



- Be sure to properly install all of the safety panels BEFORE attempting to use the machine;
- DO NOT leave any tool or objects inside the machine;
- In case of malfunction switch off the machine immediately!  
DO NOT TRY TO REPAIR THE MACHINE WHILE IT IS FUNCTIONING !
- BEFORE restarting the machine after any maintenance be sure to replace all the safety panels;
- Remember that your safety and the safety of your colleagues depend on your responsible behaviour.
- Handle the machine with care, follow instructions and use extra caution if you need to move the machine.

## 1.4 – Observance and particular warnings

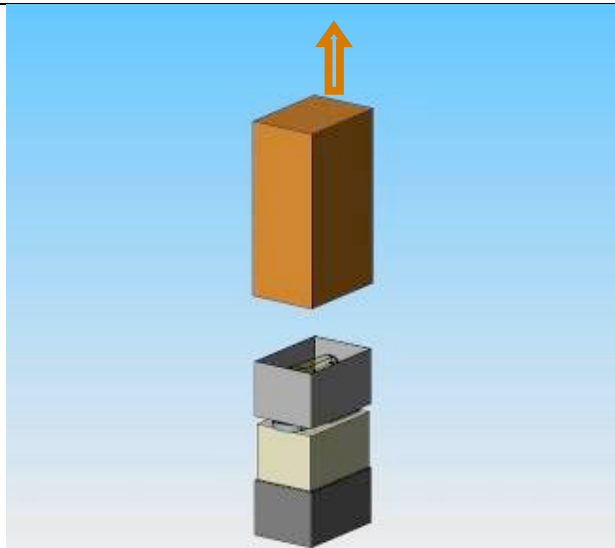
- The personnel working with this machine must know and scrupulously comply with the general safety norms. Non compliance with the norms could cause injuries to the personnel and damage to machine parts;
- The maintenance operations shall be carried out only when the machine is not in use. The electrical cord must be disconnected;
- 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;
- AAT s.p.a. is not responsible for any accessories or machinery used in conjunction with Oranfresh Juicing Machines unless AAT s.p.a. supplies such machinery.
- The careful observance of all instructions is necessary if the machine is to work correctly.
- In addition, when installing the machine, please pay particular attention to the general environment in which the machine will be operating.
- All national laws, governing the use of this type of machines, must be followed.

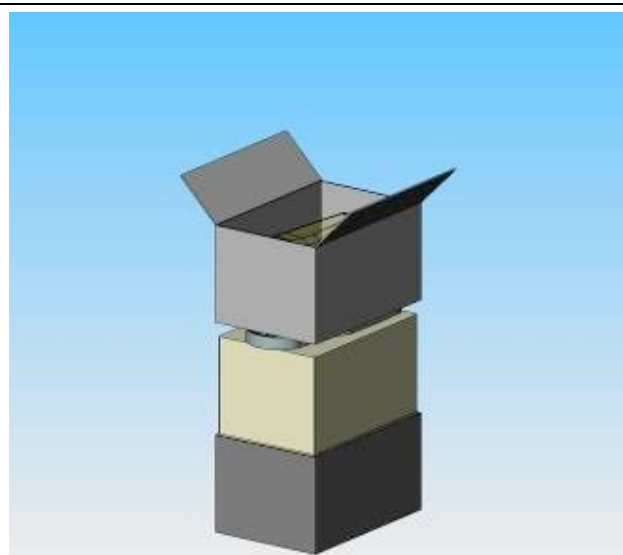
### **Warning**

**Our company declines all responsibility for damages that arise from not following the instructions mentioned above**

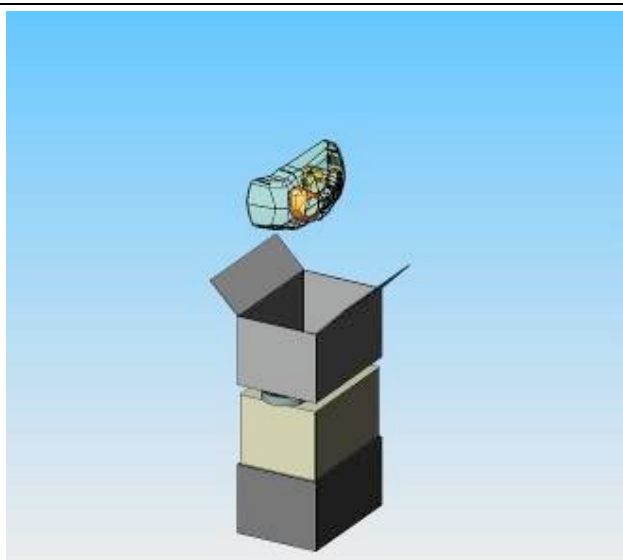
## **UNPACKING PROCEDURES**



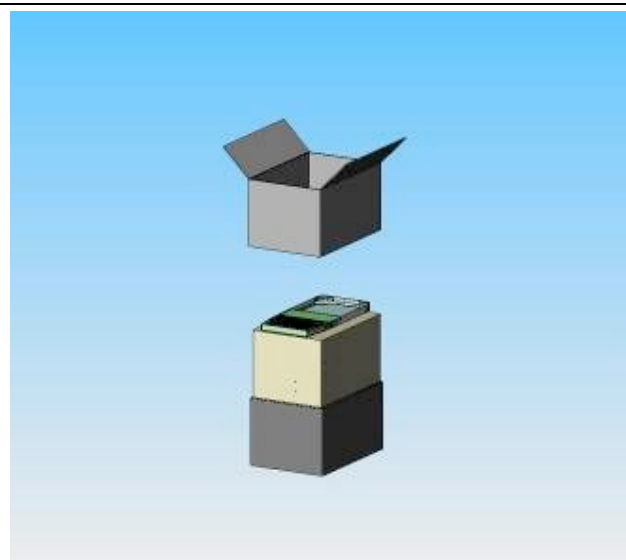
Lift up the external carton.



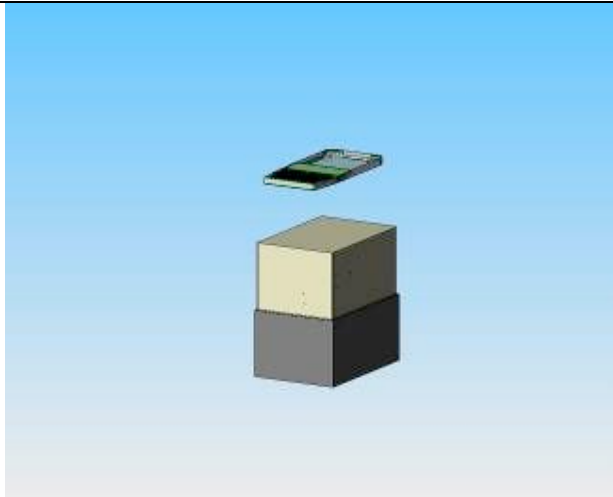
Open the box containing the transparent cover



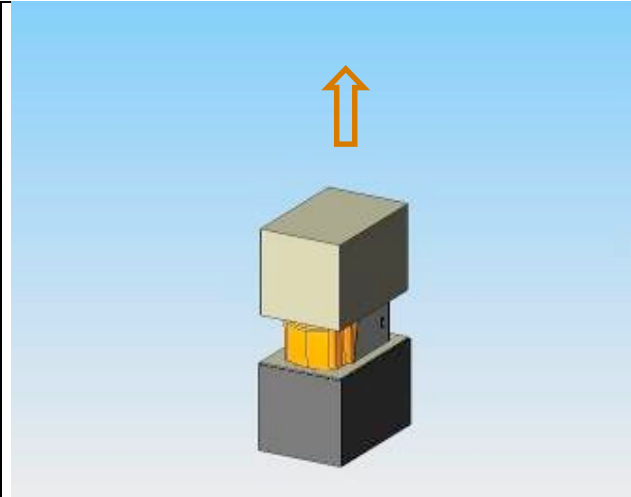
Remove the transparent cover from the box



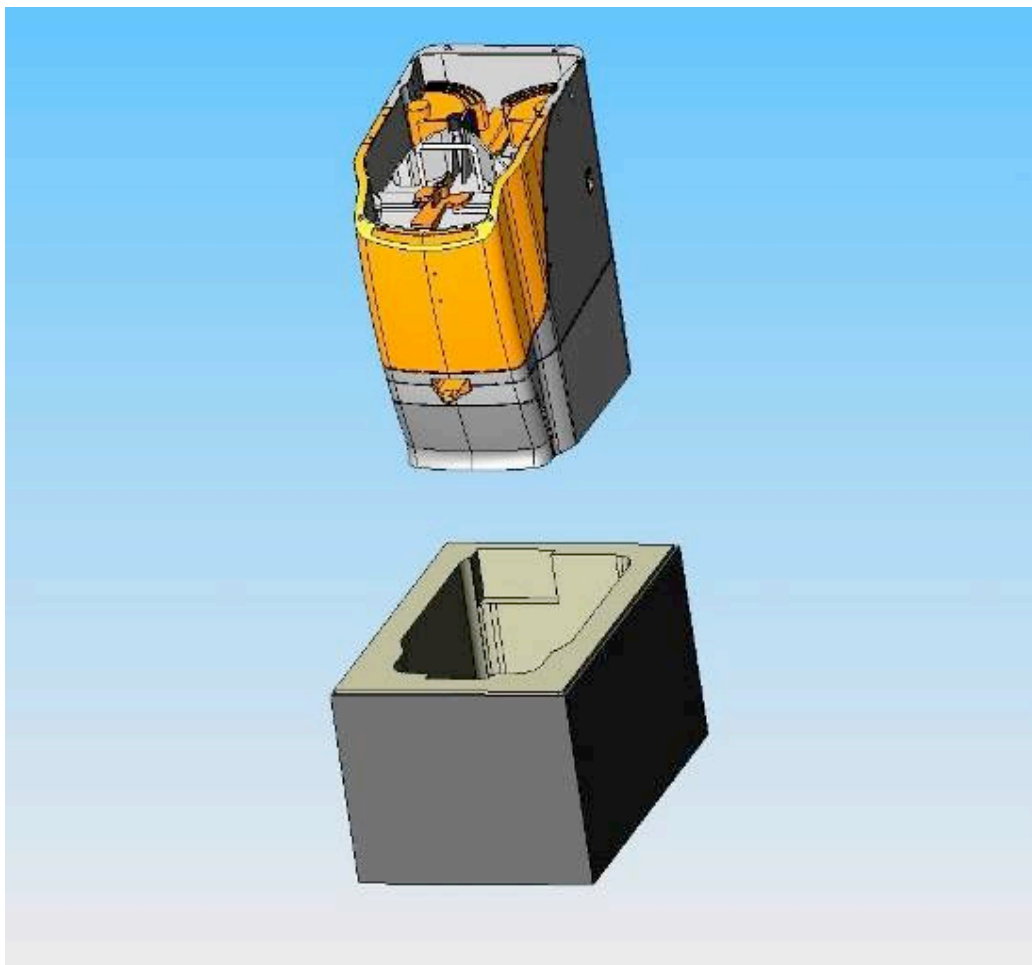
Remove the cover box



Remove the trail



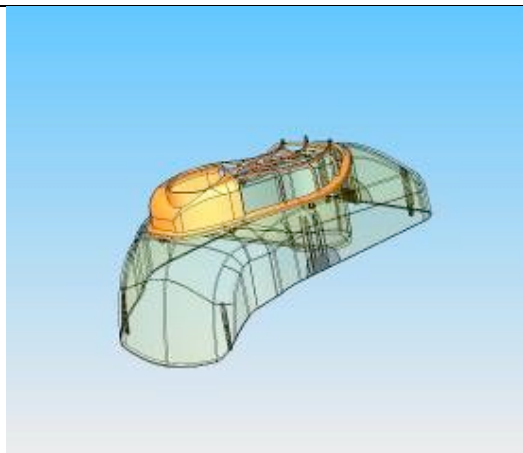
Remove the foam box



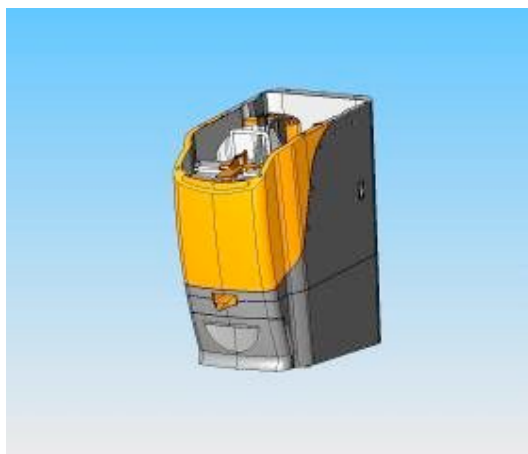
Remove the machine keeping the plastic bag wrapped around it.

**IMPORTANT:** do not grab the machine from the following delicate parts: spout (1), handle (2), shovel (3), butterfly handle (4).

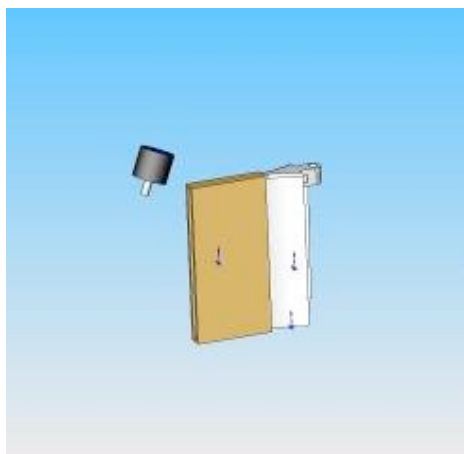
# PACKING LIST



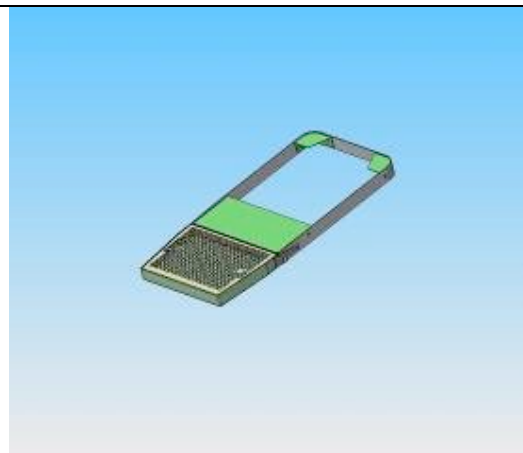
TRASPARENT COVER KIT



MAIN BODY



KNIFE



GLASS TRAY KIT



YELLOW SHOVELS KIT FOR ORANGE SIZE 60/70mm

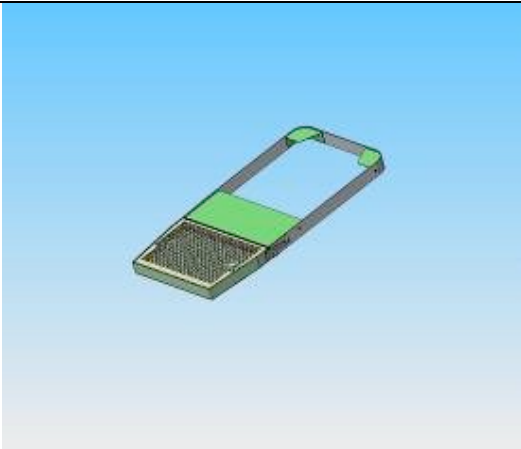


YELLOW SHOVELS KIT FOR ORANGE SIZE 70/85mm

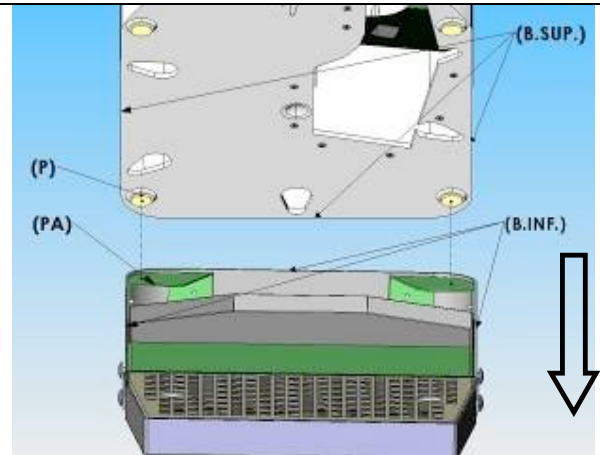
- SANITIZER "CETRISAN".
- CLEANING CLOTH .
- CLEANING SET FOR PERFORATED CYLINDER.
- PLASTIC GLIDE.
- FUSES

## Chapter 2 – Installation

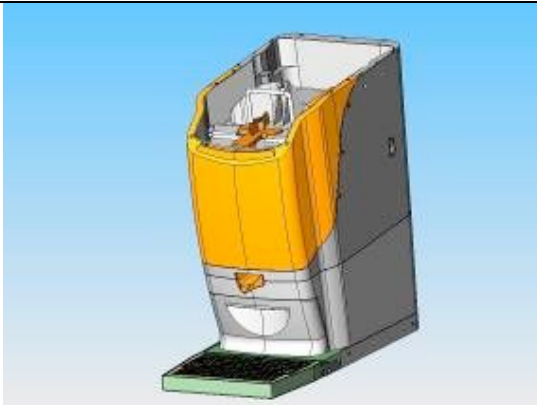
### 2.1 – Installation - PHASE I



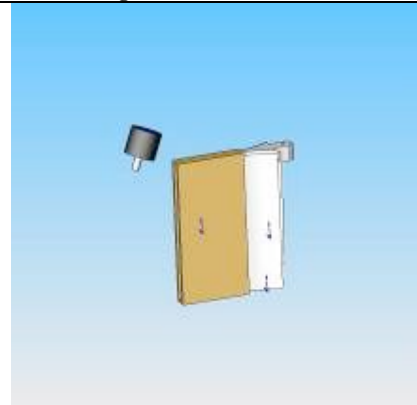
Assemble the Glass tray kit and place it on a secure horizontal surface that can be used to assemble the machine.



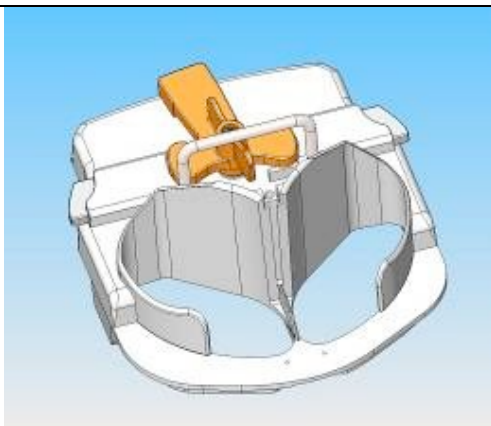
Place the Orangenius on the Glass tray as follow: **1) the foot ( P ) has to be placed on top of the part ( PA ) of the ray; 2) the side of the tray has to be aligned with the lower sides of the machine.**



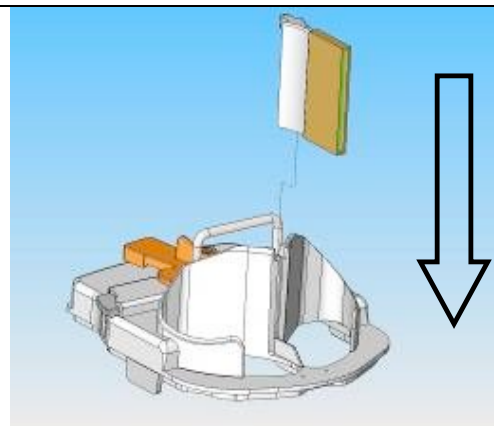
Glass tray correctly installed.



**HOW TO INSTALL THE KNIFE**

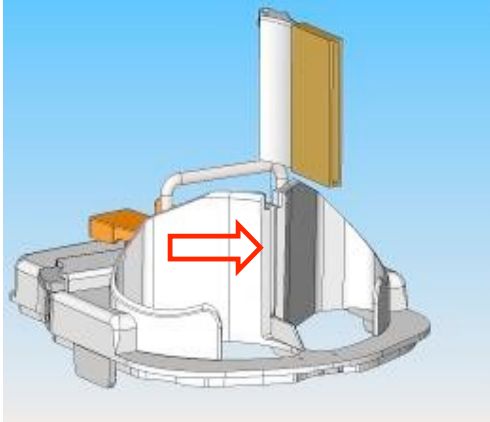


Knife cover

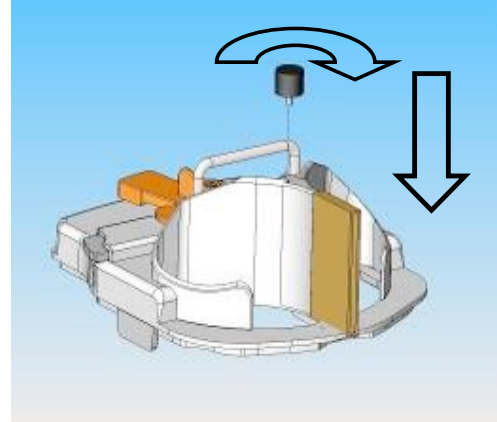


Insert the knife in the slide of the cover.

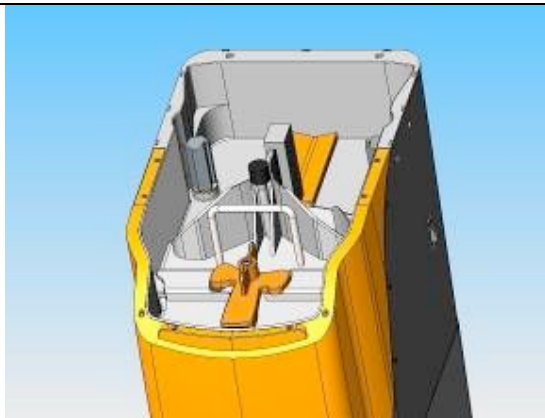




Knife slide (pos. 4)



Insert and screw the knife with the black hand wheel




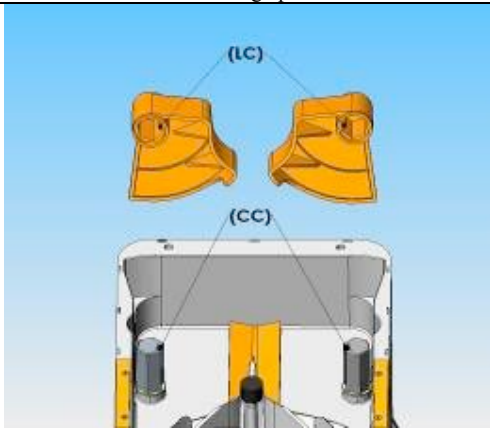
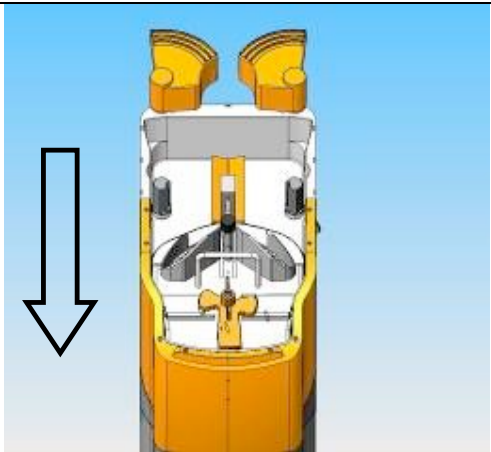



Knife correctly installed.

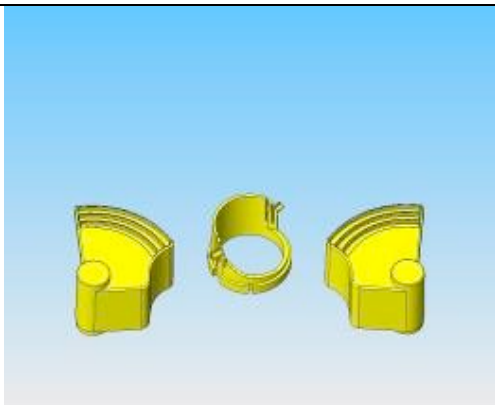
## 2.2 – Using the correct Pusher Kit

In order to ensure the best performance of the Orangenius please choose the correct pusher kit. The size of the oranges you are using dictates the choice of Pusher Kit .

### 2.2.1 – Oranges calibre 6\7 (diameter 70\80) – Orange colour

 <p>Take the orange pusher kit</p>	<div style="text-align: center;">  <p><b>WARNING!</b></p>  </div> <p><b>BEFORE INSTALLING THE SHOVEL KIT PLEASE REMOVE THE KNIFE COVER FROM THE MACHINE.</b></p>
 <p>Insert the pusher kit, placing the guides (LC) on the slides of the shafts.</p>	 <p>Insert the pushers on the hexagonal shafts</p>
 <p>Pusher kit correctly mounted</p>	

## 2.2.2 - Oranges calibre 8\9 (diameter 60\70) – Yellow colour kit (Pusher+collar)



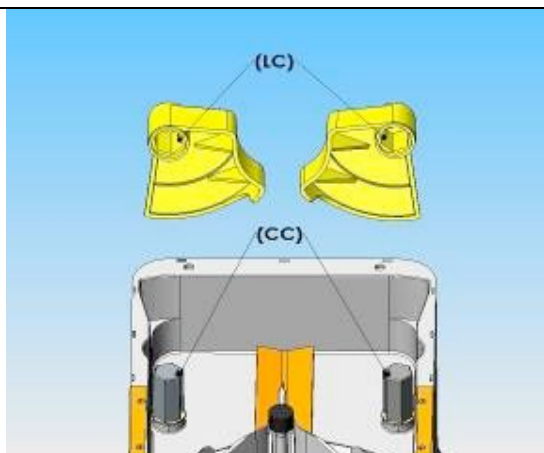
Yellow Shovel kit + collar.



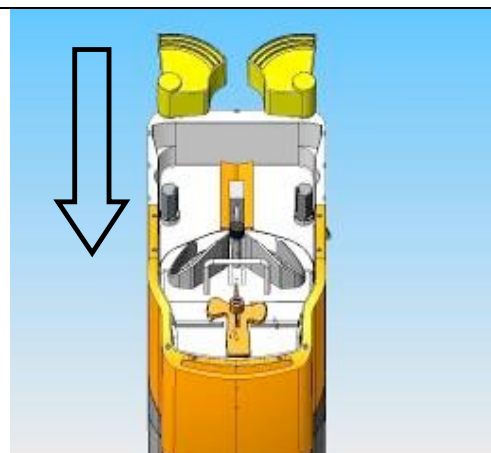
**ATTENTION**



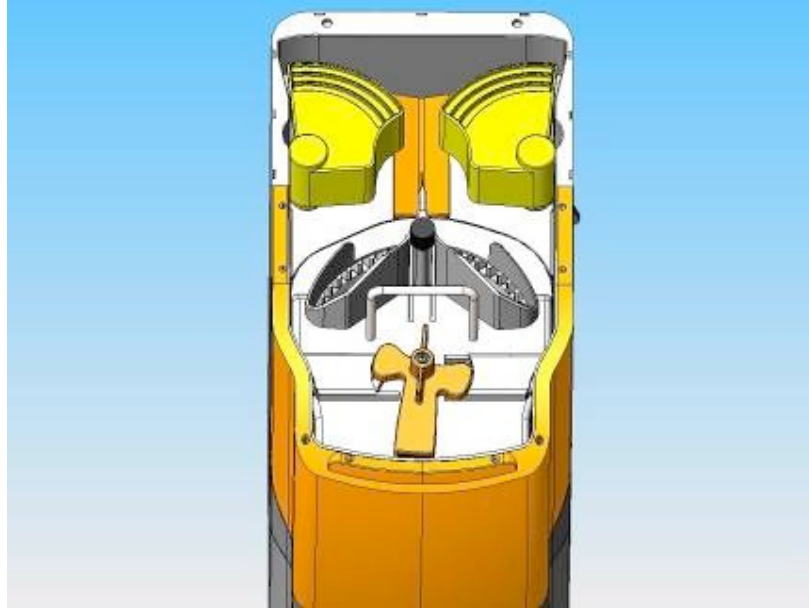
**BEFORE INSTALLING THE PUSHER KIT PLEASE  
REMOVE THE KNIFE COVER FROM THE  
MACHINE.**



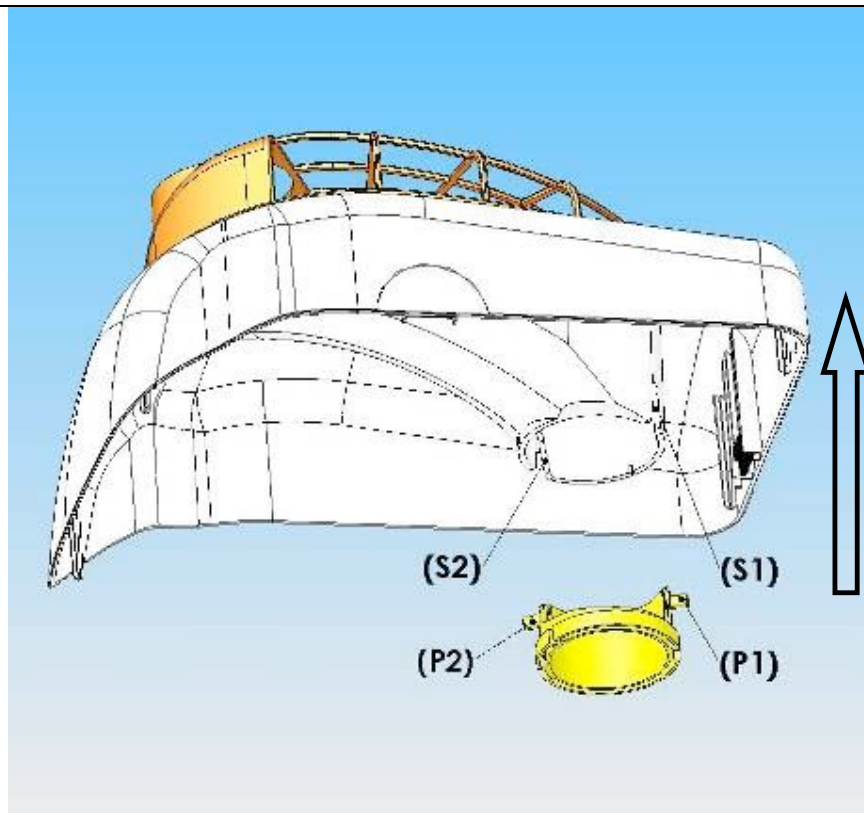
Insert the pusher kit placing the guides **(LC)** on the slides of the shafts.



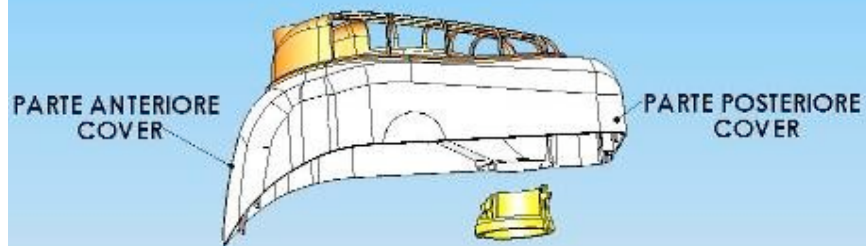
Insert the pushers on the hexagonal shafts.



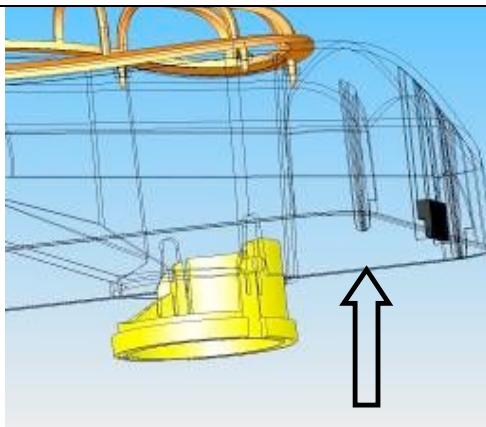
Pusher kit correctly mounted.



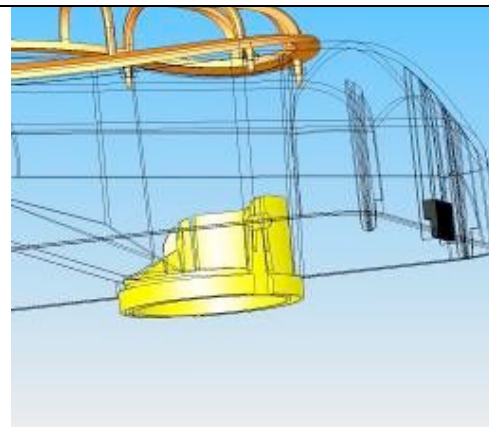
Install the collar for the smaller orange size putting the pins (**P1; P2**) in the slides of the transparent cover (**S1;S2**), as shown in the picture.



To install the collar the closed side has to face the back of the transparent cover.

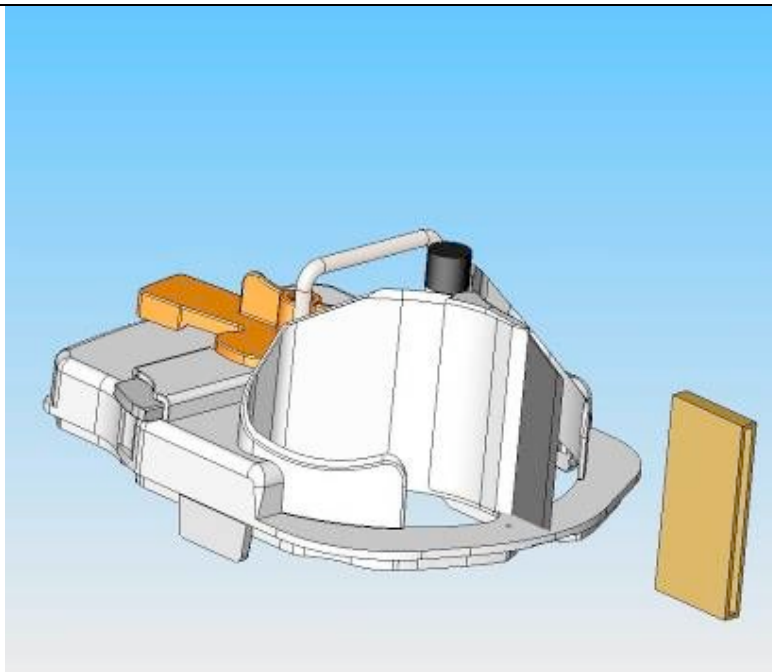


Collar.



If the collar has been positioned correctly, a “click” sound will confirm the correct installation.

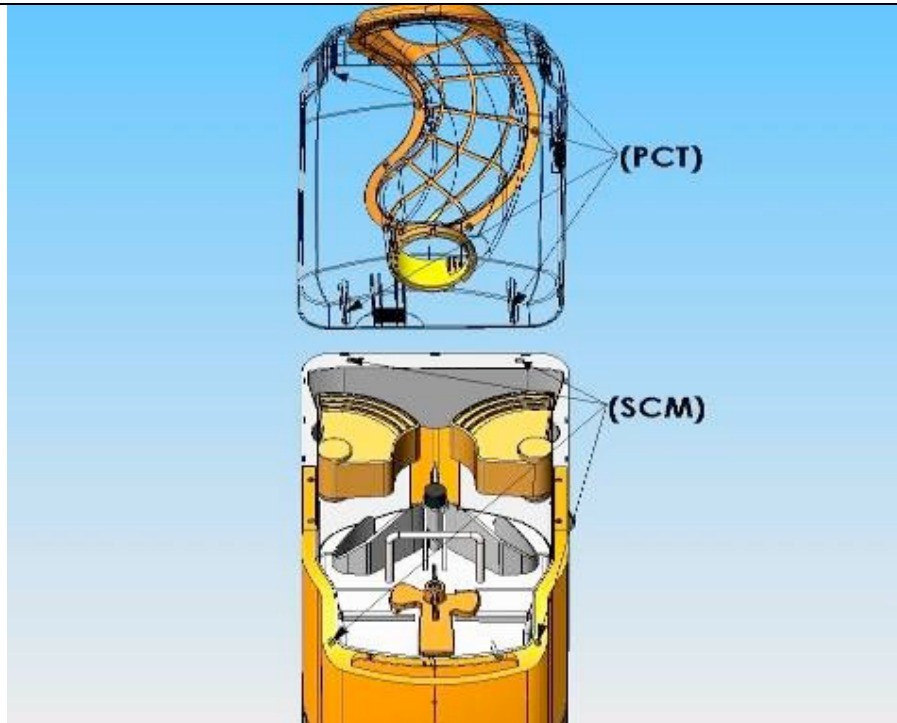
## 2.3 – Installation – Phase II



**ATTENTION**



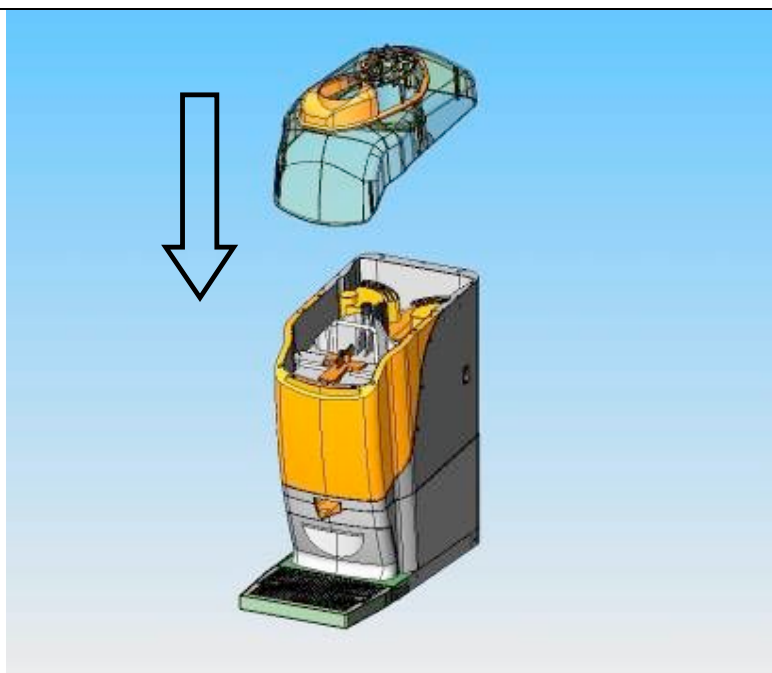
**BE CAREFUL REMOVING THE KNIFE PROTECTION OR HANDLING THE KNIFE COVER.  
THE KNIFE IS REALLY SHARP!**



**Mounting the transparent cover.**

Place the transparent cover with the 4 pins (PCT) in the 4 holes of the machine (SCM).





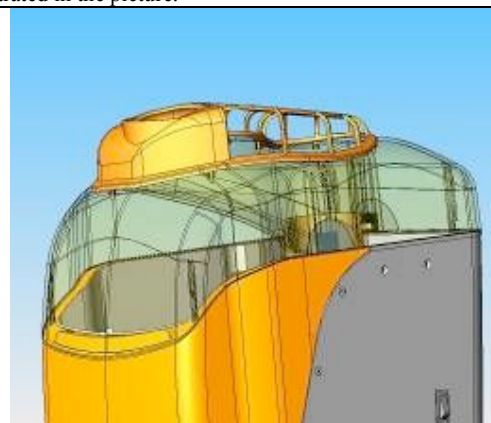
Place the transparent cover as illustrated in the picture.



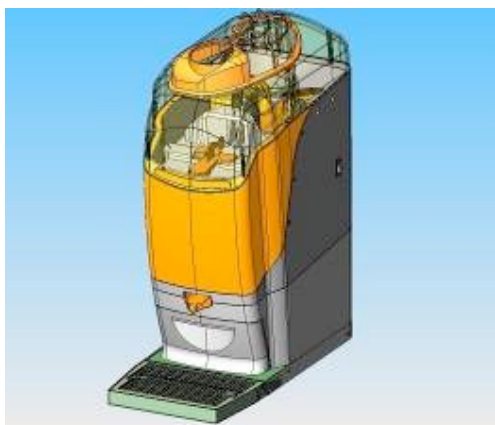
**ATTENTION**



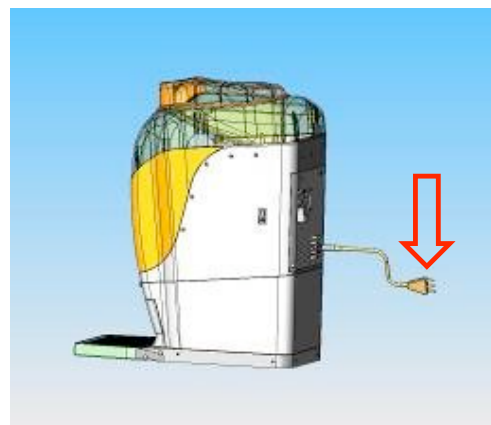
**IF THE TRANSPARENT COVER IS NOT  
CORRECTLY PLACED THE ORANGENIUS DOES  
NOT START.**



Right position



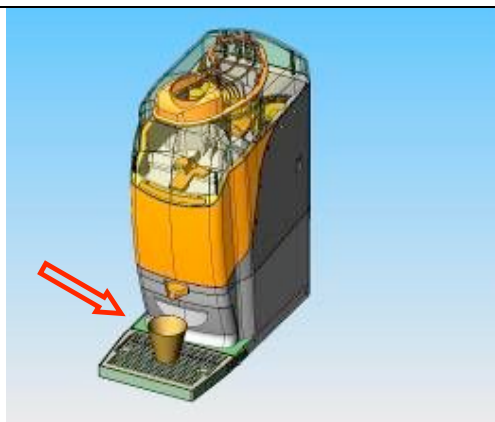
Assembled Orangenius



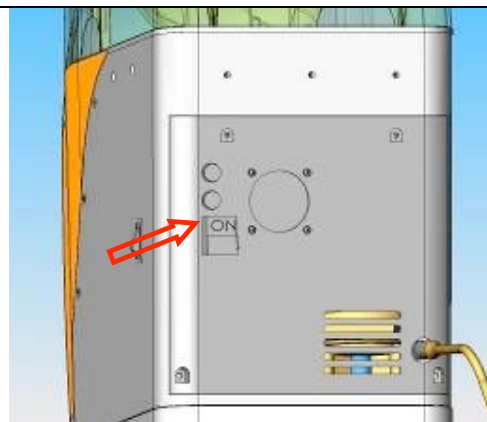
Connect the electronic plug

## Chapter 3 – Operative Cycle

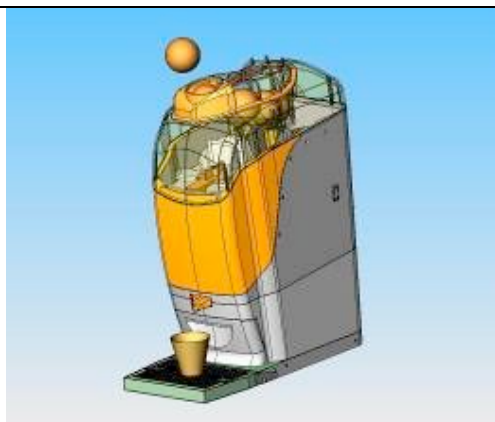
To turn on the machine proceed as follows:



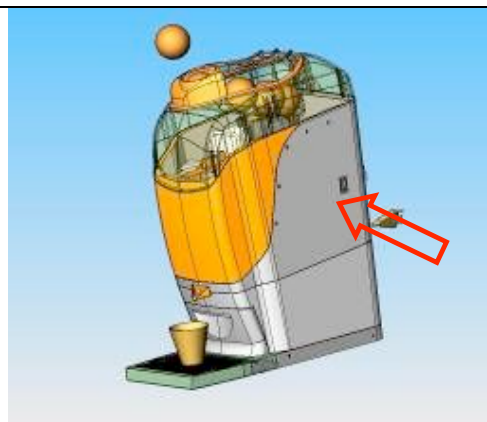
Place a container (glass, bowl etc) on the glass tray.  
The Orangenius is now ready



Activate the main switch on the back of the Orangenius, a red led will appear on the switch



Place three oranges in the orange shoot. As a guide:  
~ 3 ORANGES = 1 CUP OF JUICE;  
~ 6 ORANGES= 2 CUPS OF JUICE ;



Press the starting buttons on the side of the Orangenius



**ATTENTION**



**THE ORANGENIUS WILL CONTINUE TO WORK FOR 20 SECONDS EACH TIME THE BUTTON IS PRESSED FOR A TOTAL OF 6 CICLES (6 ORANGES).**



**ATTENTION**

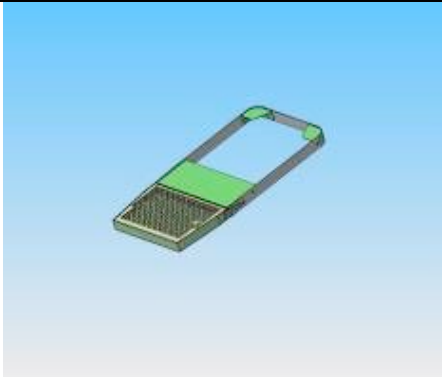
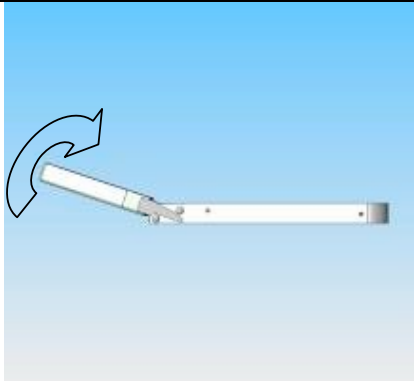
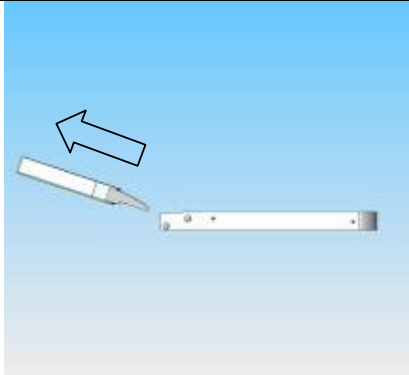
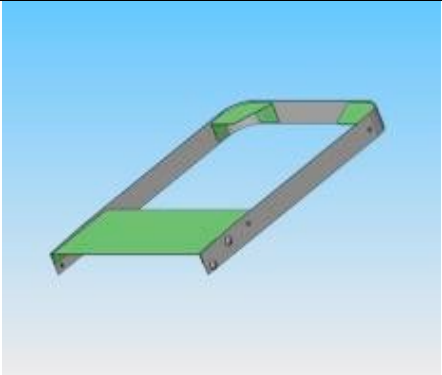
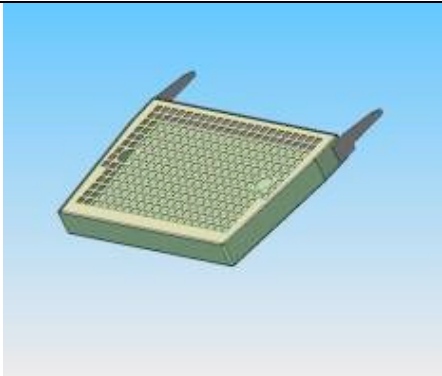
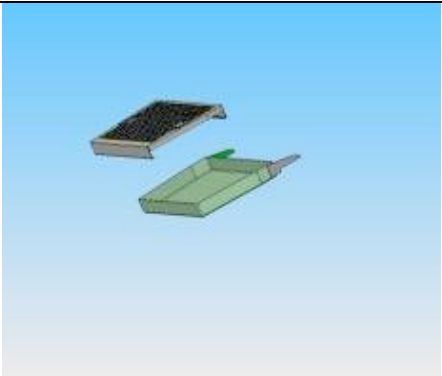


**IF THE TRANSPARENT COVER IS LIFTED WHILE THE MACHINE IS WORKING THE SAFETY SWITCHES WILL STOP THE ORANGENIUS.**



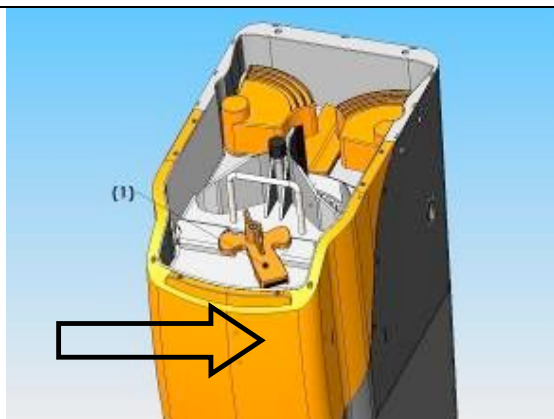
## Chapter 4 - Disassembling operation for cleaning

### 4.1- Glass Tray:

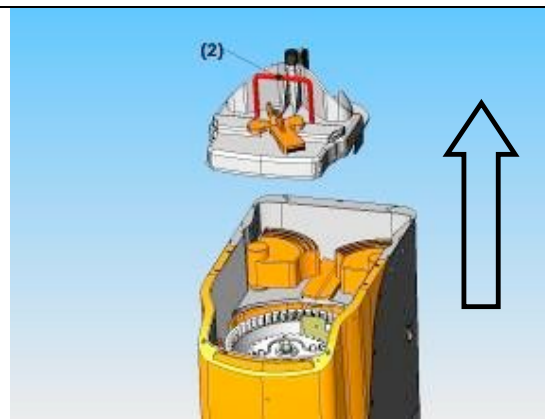
 <p>Glass tray</p>	 <p>Rotate the front part of the tray</p>
 <p>Take off the front part</p>	 <p>Rear part</p>
 <p>Front part</p>	 <p>Take off the grid</p>

## 4.2 – Cleaning operations

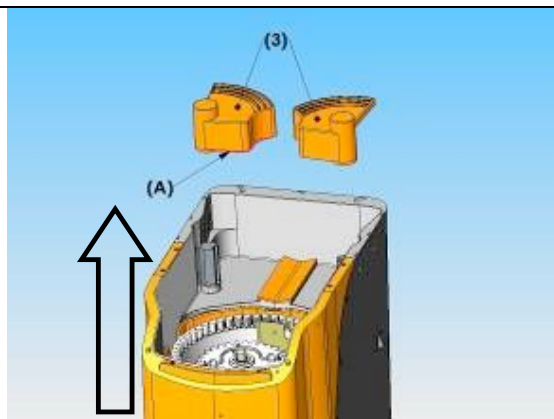
Lift the transparent cover and follow these instructions:



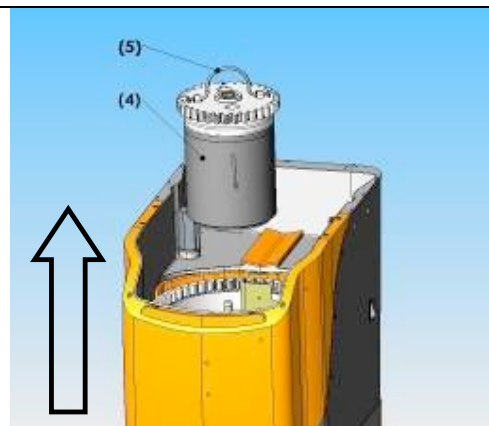
Turn counter-clockwise the butterfly lever (1).



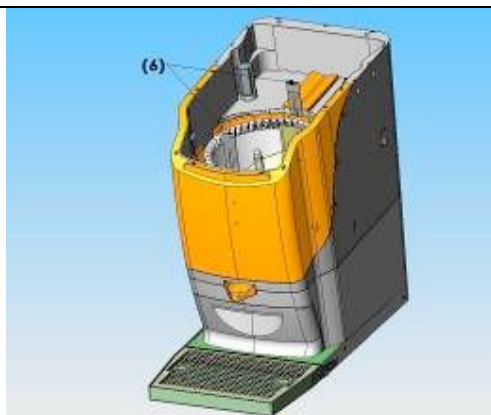
Lift up the knife cover grabbing it from the handle (2).



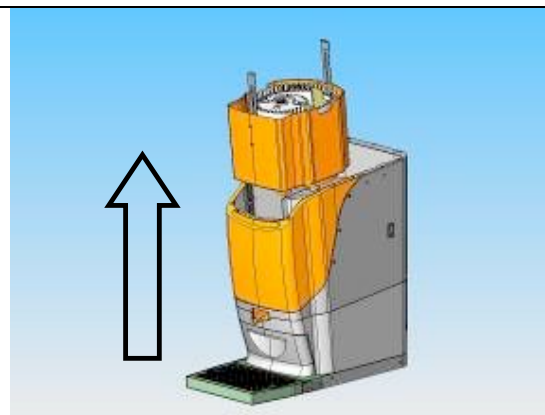
Grasp the pushers (3) from their lower side (A) and lift them up.



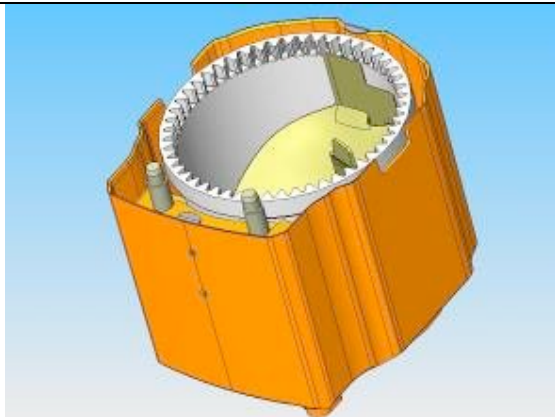
Remove the small perforated cylinder (4) using the handle (5).



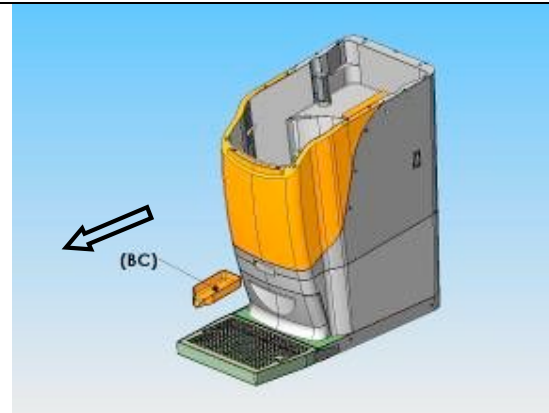
Grasp the squeezing pot using both handles (6).



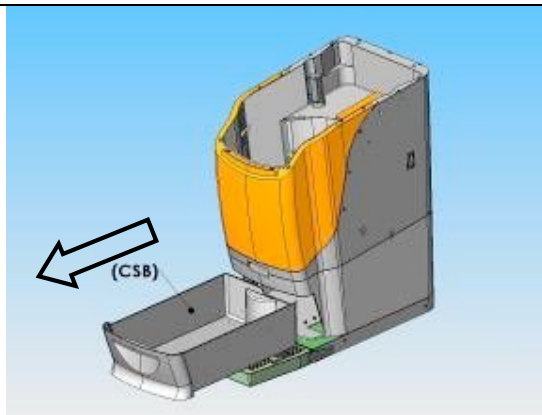
Lift up the squeezing pot being careful not to bend the handles.



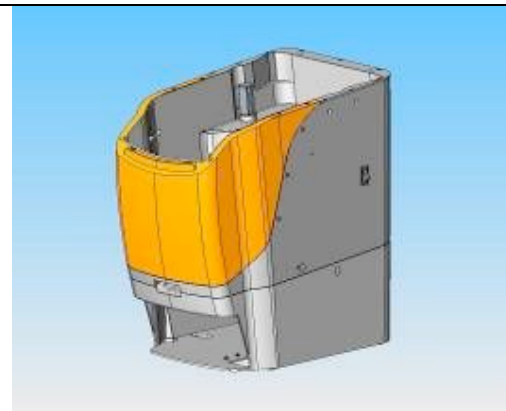
Squeezing pot



Take off the spout **(BC)**.

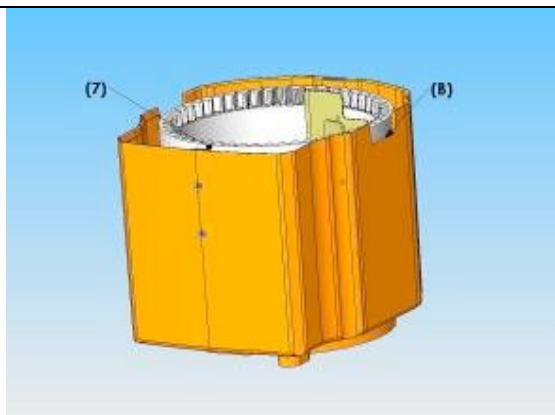


Take off the waste container **(CSB)** grasping it from the side handles.

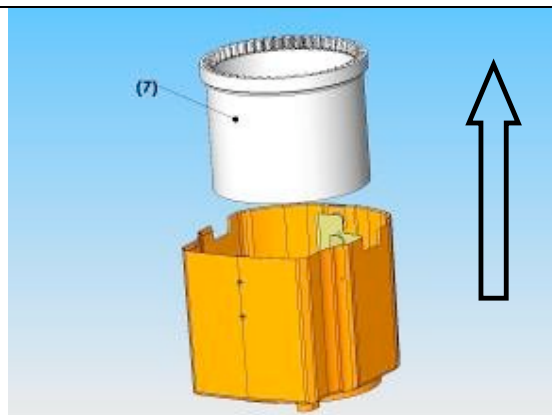


Disassembled Orangenius

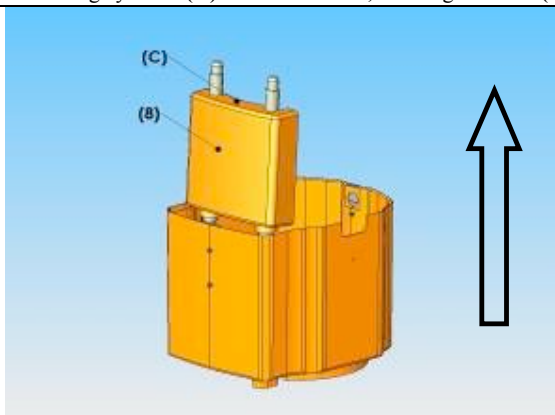
## 4.3 – Cleaning the squeezing pot



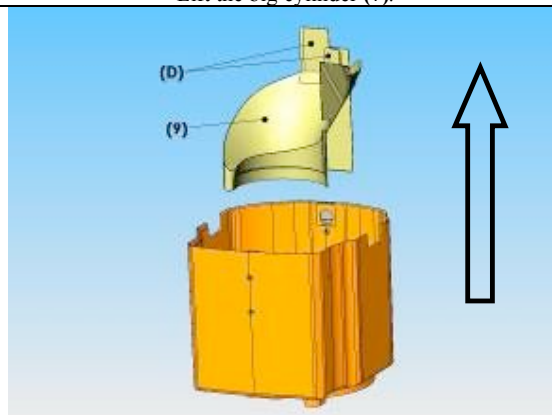
Take the big cylinder ( 7) with both hands, utilizing the slits (B).



Lift the big cylinder (7).



Lift the shock absorber kit (8), grasping it from the upper side (C)



Lift the plastic glide (9), grasping it from the upper part (D).



### ATTENTION



**FOR THE DAILY CLEANING OPERATION IT IS NOT NECESSARY TO REMOVE PLASTIC GLIDE. JUST RINSE THE POT WITH THE GLIDE INSTALLED. WE DO RECOMMEND THAT THE GLIDE BE REMOVED PERIODICALLY (AT LEAST ONCE A WEEK) FOR THOROUGH CLEANING**



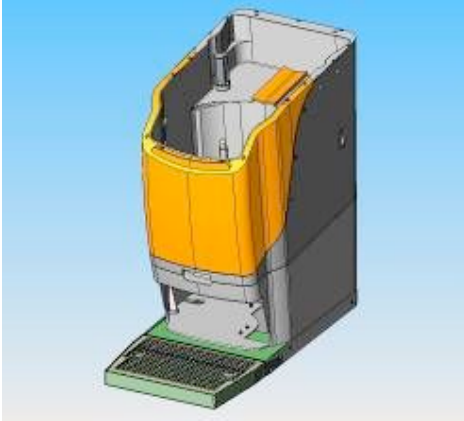
Rinse from the upper side under tap water

 <p>Rinse the lower part with the glide installed</p>	<div style="display: flex; justify-content: space-between; align-items: center;">  <div style="text-align: center;"> <p><b>ATTENTION</b></p> <p><b>CLEAN ALL THE COMPONENTS REMOVED UNDER TAP WATER, SPRAY WITH CETRISAN SOLUTION, RINSE AND DRY WITH A TOWEL</b></p> </div>  </div>
<div style="display: flex; justify-content: space-between; align-items: center;">  <div style="text-align: center;"> <p><b>WARNING</b></p> <p><b>BEFORE CLEANING THE KNIFE COVER REMOVE THE BLADE FOR SAFETY REASONS (Chapter. 3.3).</b></p> </div>  </div>	

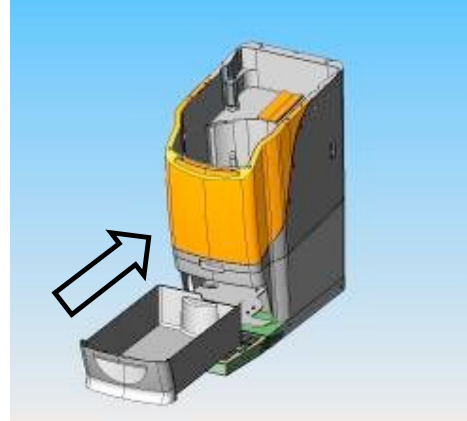
The cleaning operation of the squeezing pot, the waste container and all the components has to be done daily or after a heavy use. The inside of the machine should also be rinsed to clean the spout.

## Chapter 5 – Assembly

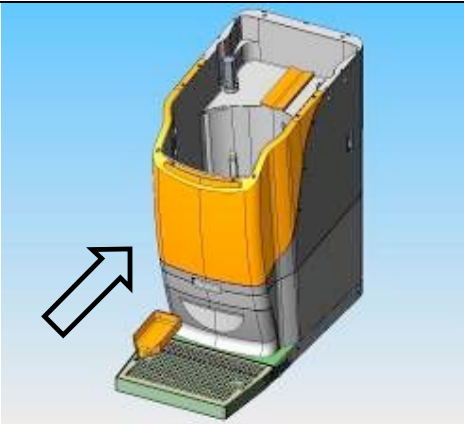
### 5.1 – Installing the knife cover



Orangenius.



Insert the waste container.



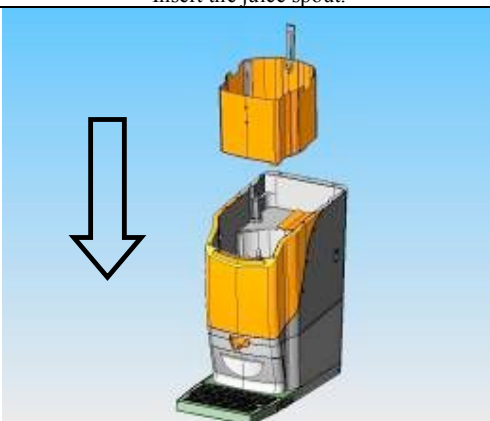
Insert the juice spout.



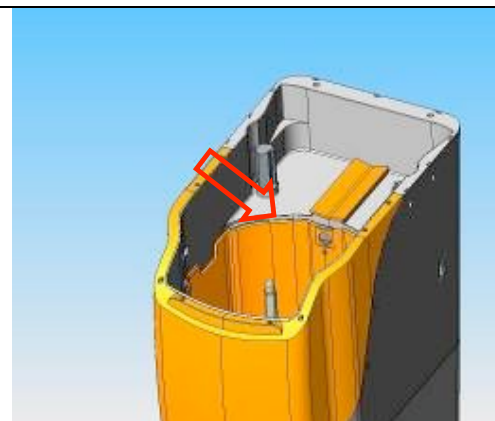
**IMPORTANT**



**ALWAYS INSERT THE JUICE SPOUT BEFORE  
THE SQUEEZING POT**

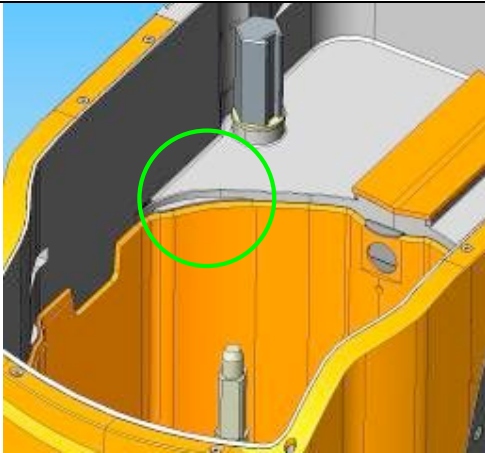


Insert the squeezing pot grasping both handles



When correctly installed, the squeezing pot is **FULLY** inserted inside the machine (See illustration above)





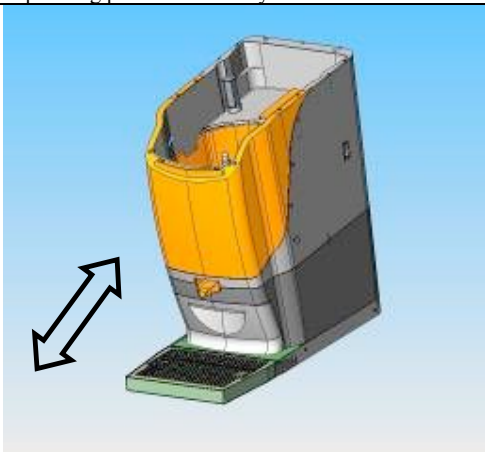
The squeezing pot has to be fully inserted inside the machine



**IMPORTANT**



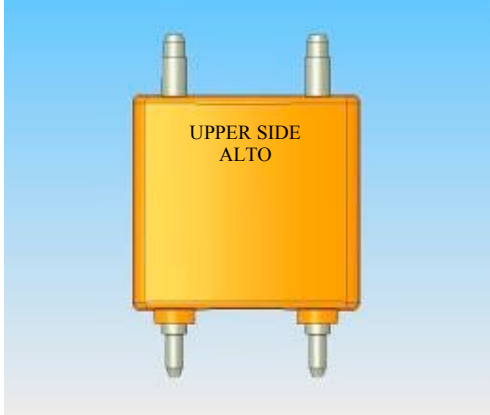
**AFTER THE INSTALLATION OF THE SQUEEZING POT CHECK THAT THE JUICE SPOUT IS FIXED TO THE MACHINE.**



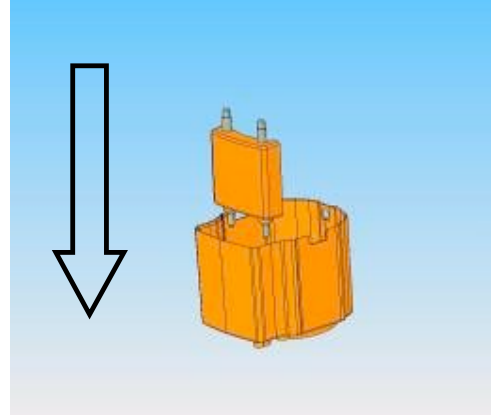
Check that the juice spout does not detach from the machine

## 5.2 – Complete the installation of the squeezing pot assembly

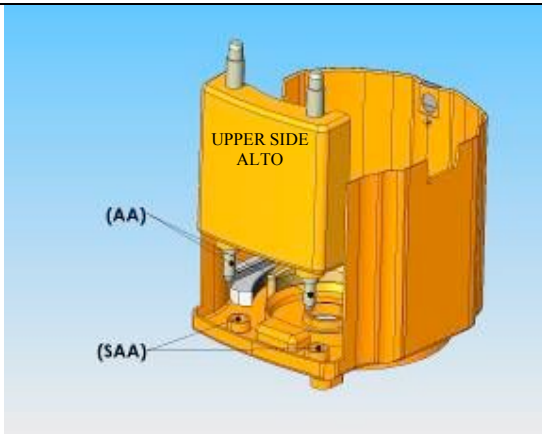
**After inserting the squeezing pot back into the Orangenius:**



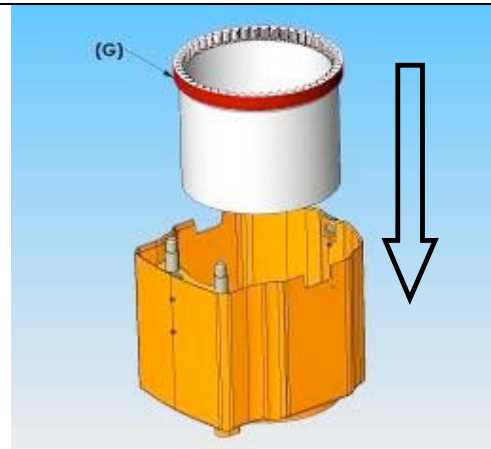
Grasp the Shock absorber kit from the upper side



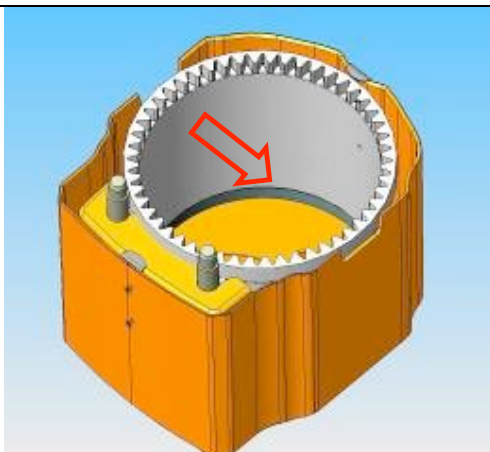
Insert the kit into the Squeezing pot



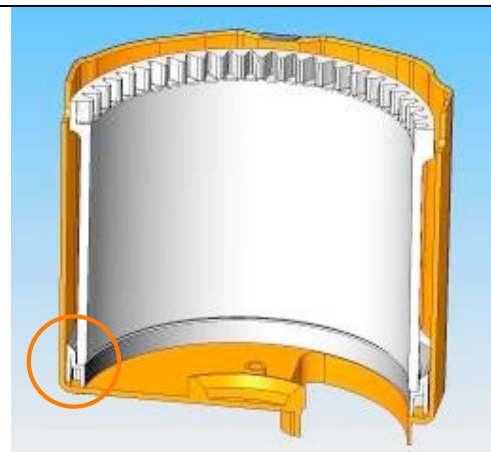
Insert the shock absorber shafts (AA) into the holes (SAA).



Insert the big cylinder handling it from the upper edge (G).

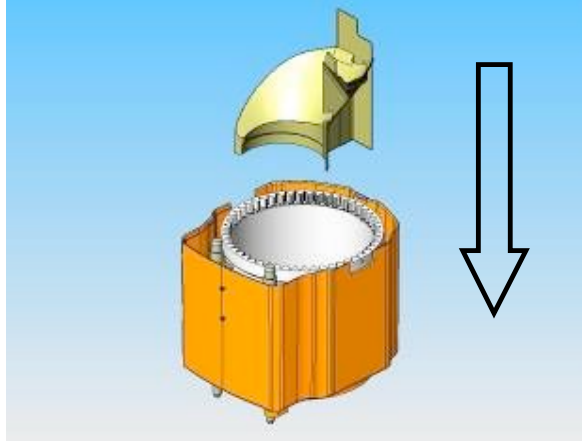


When correctly installed the two edges will be in line

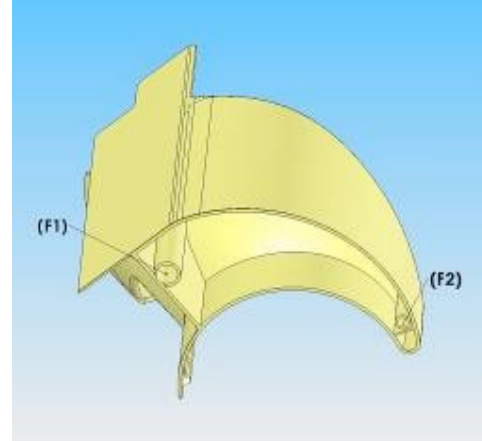


Please check that the lower cylinder edge is aligned with the squeezing base edge.

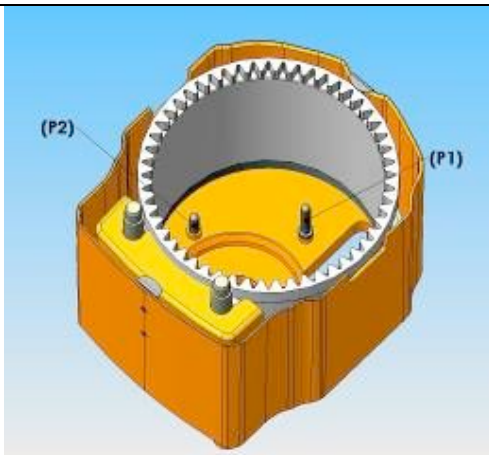




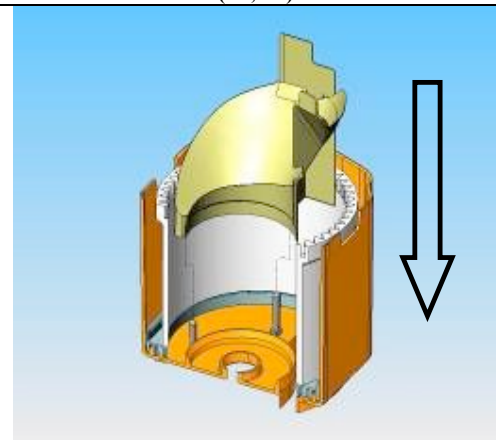
Insert the plastic glide



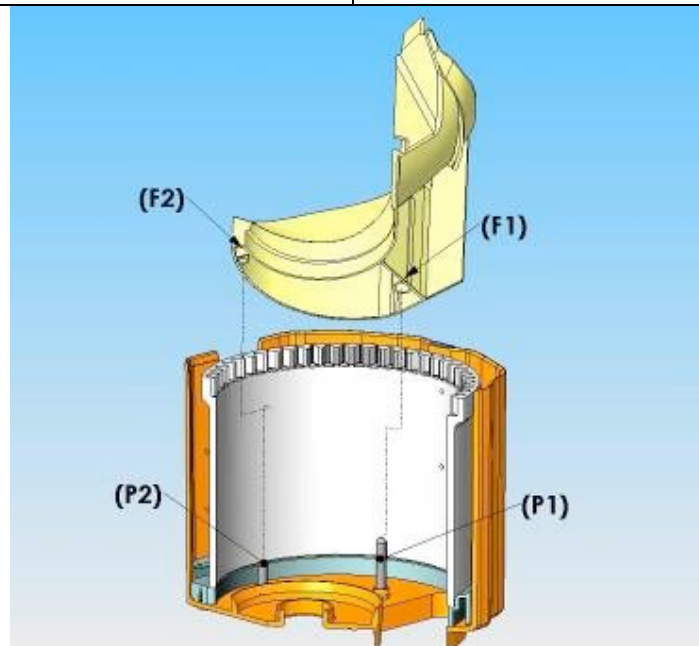
In the lower part of the glide there are two holes for the centering pins **(F1, F2).**



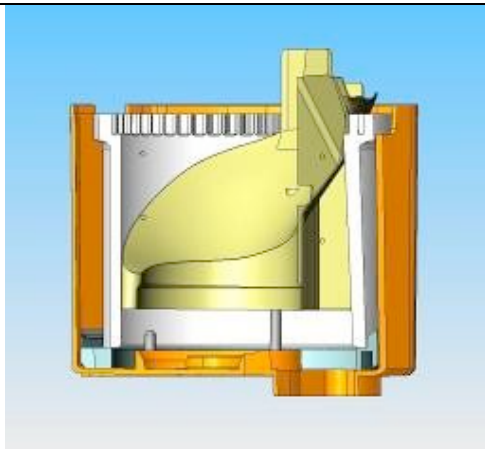
Inside the squeezing pot there are the two centering pins **(P1, P2).**



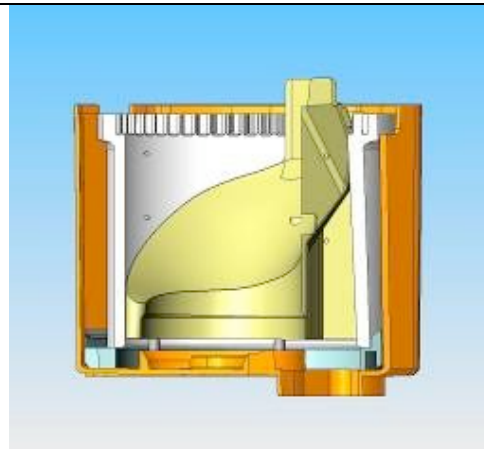
Insert the plastic glide inside the squeezing pot.



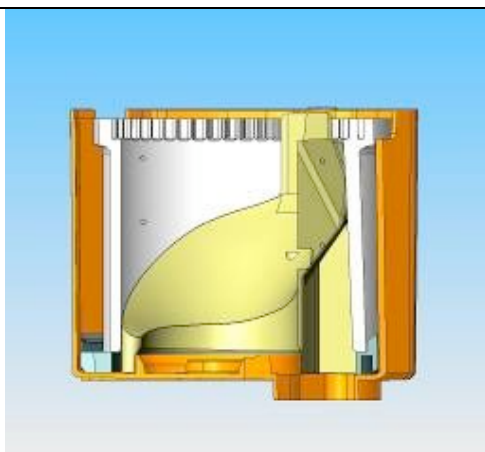
Be sure to insert the glide into BOTH ( two) centering pins 1 **(F1) with (P1)** and **(F2) with (P2).**



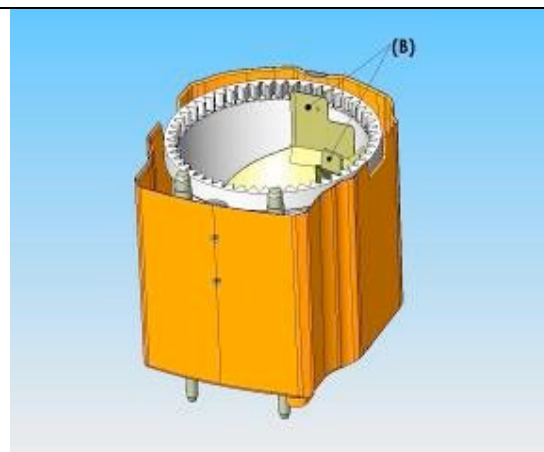
Insert the pin **(P1)** into the hole **(F1)**.



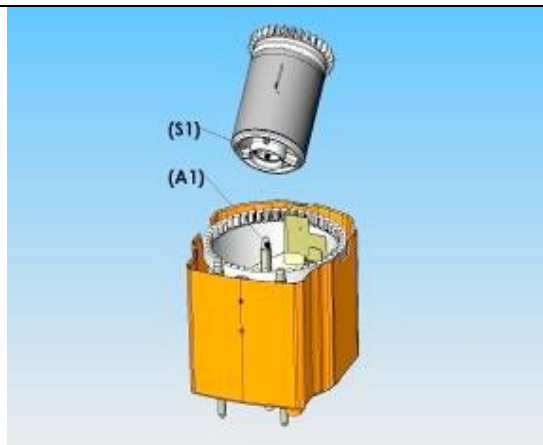
Lower the glide a bit and insert the pin **(P2)** into the hole **(F2)**.



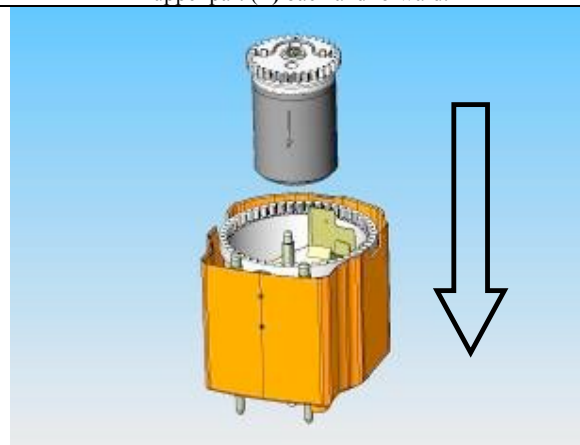
Push the glide until it reaches the bottom of the squeezing pot.

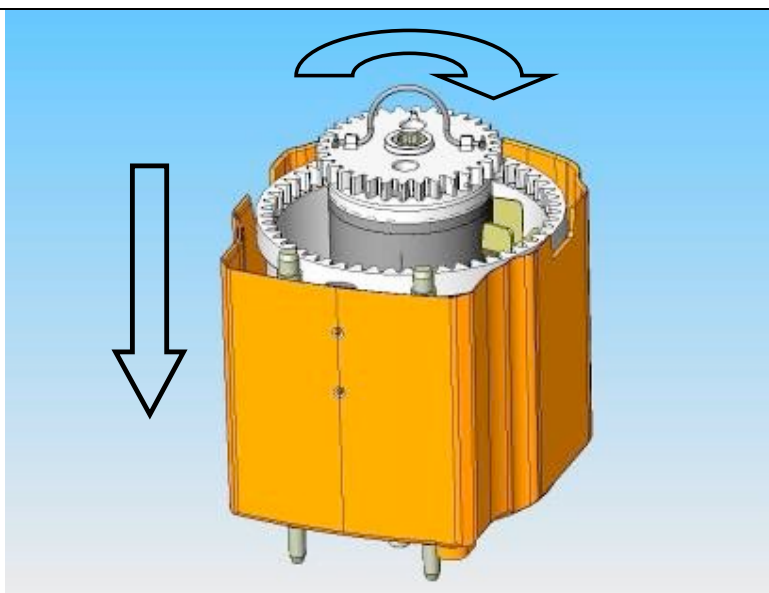


Double check that the glide is correctly installed by moving the upper part **(B)** back and forward.

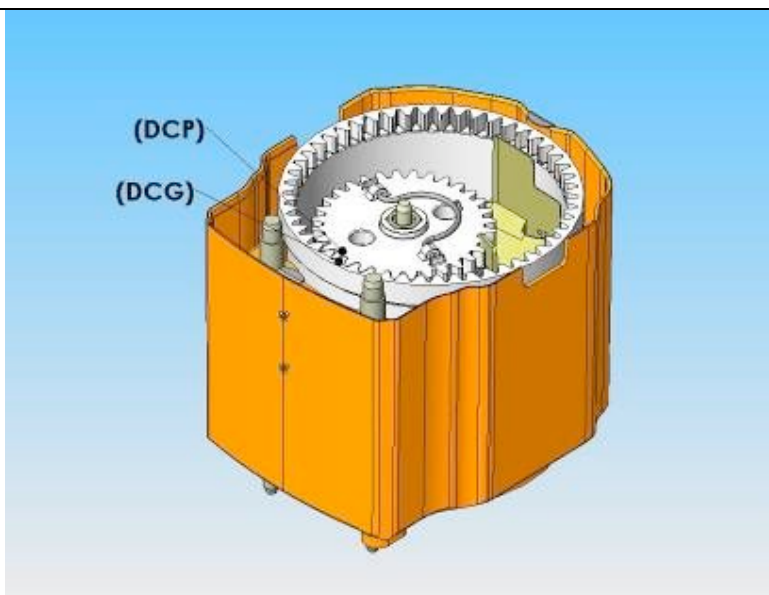


Take the perforated cylinder and insert it on the primary shaft **(A1)**



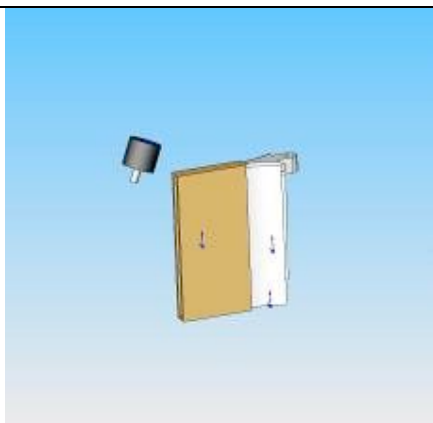


Turn the cylinder clockwise and push it toward the bottom of the pot.

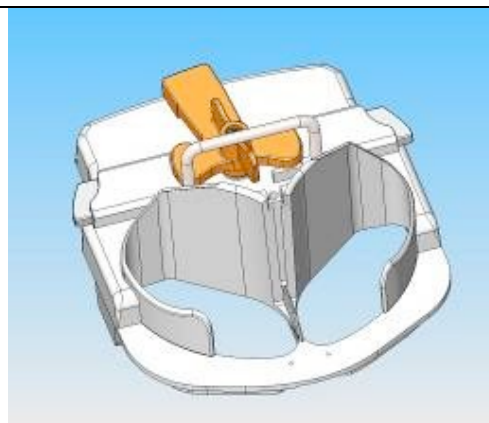


Check that the gear of the two cylinders **(DCP)** + **(DCG)** are perfectly aligned.

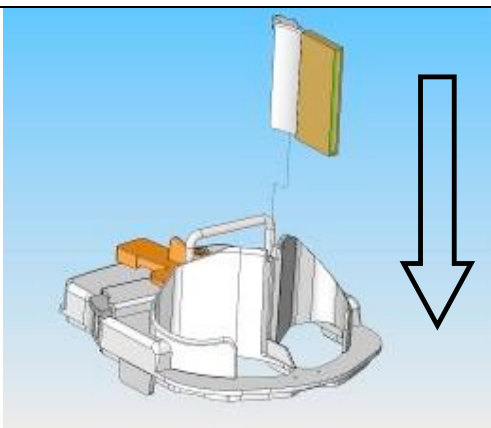
## 5.3 – Installing the knife cover



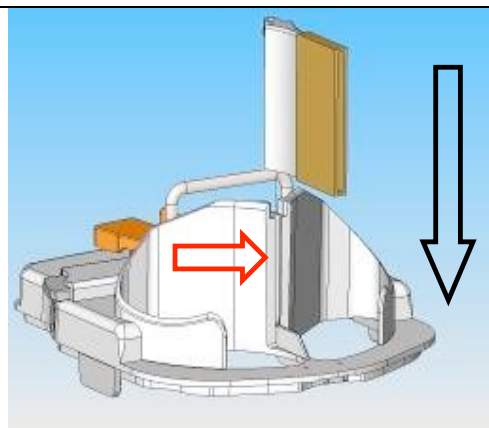
Knife kit



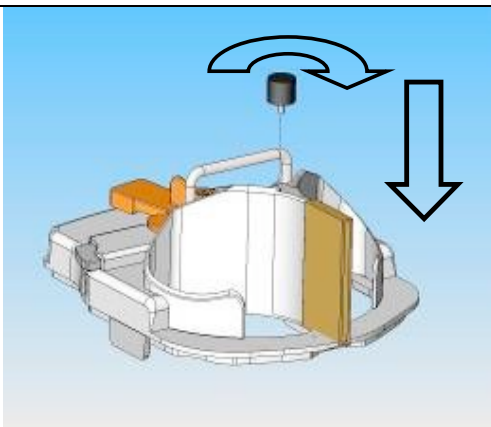
Knife cover kit



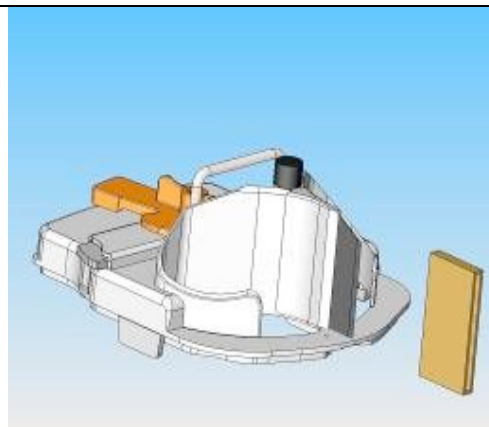
Insert the knife in the slide of the cover



Knife slide (pos. 4)



Insert and screw the knife with the black hand wheel

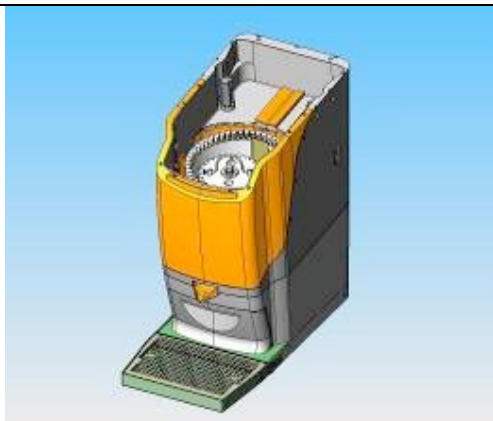


**WARNING**

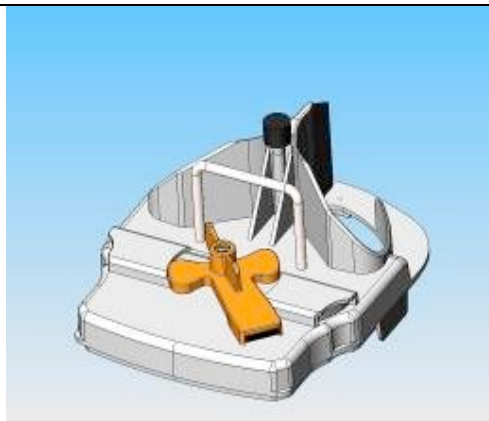


**BE CAREFUL TAKING OFF THE KNIFE PROTECTION**

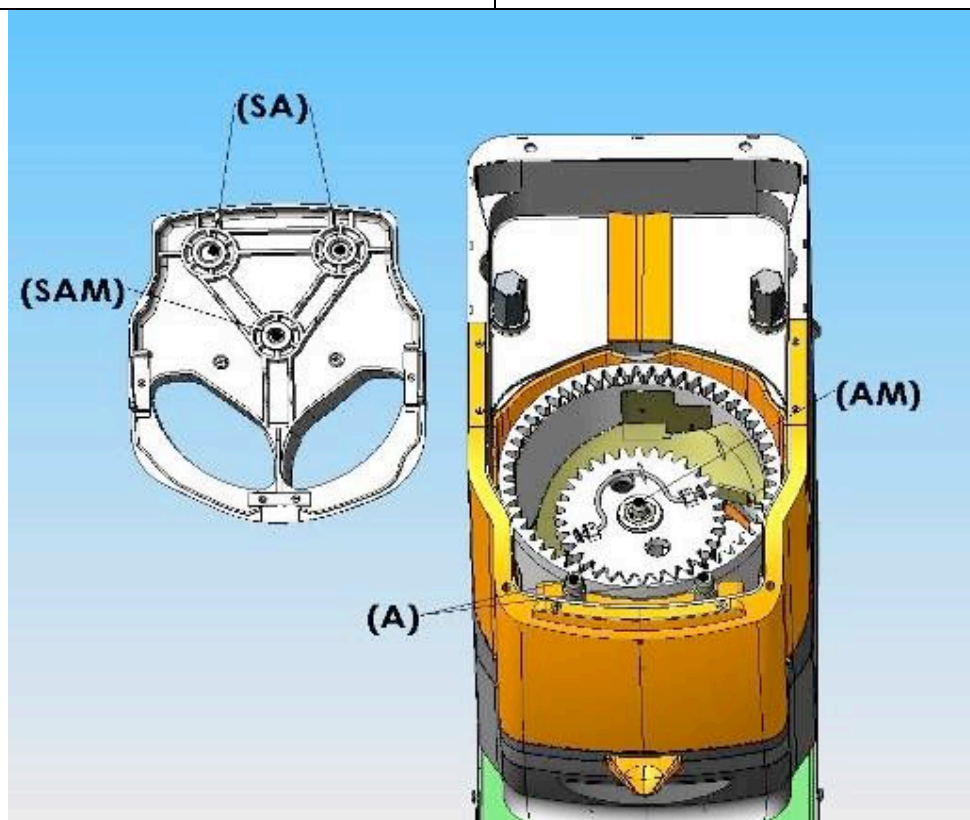
After the squeezing pot has been installed and the knife has been mounted on the knife cover, continue with the following operations:



Orangenius

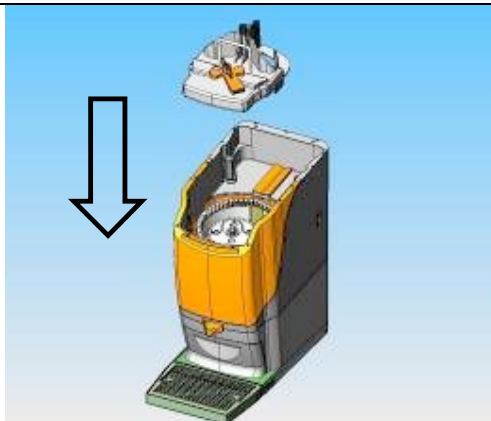


Check that the butterfly lever is open

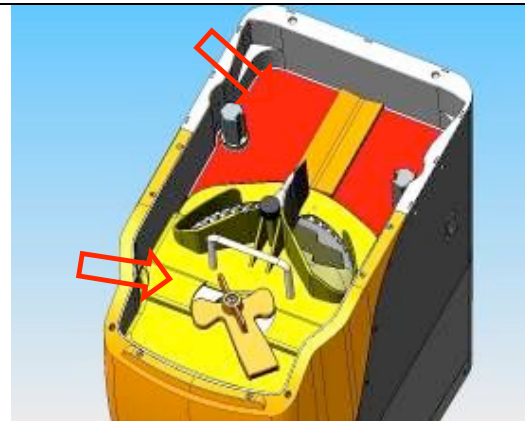


When the knife cover is installed the two shafts marked **(A)** will be inserted into the two holes marked **(SA)** and the primary shaft **(AM)** will be inserted into the hole marked **(SAM)**. As illustrated above.

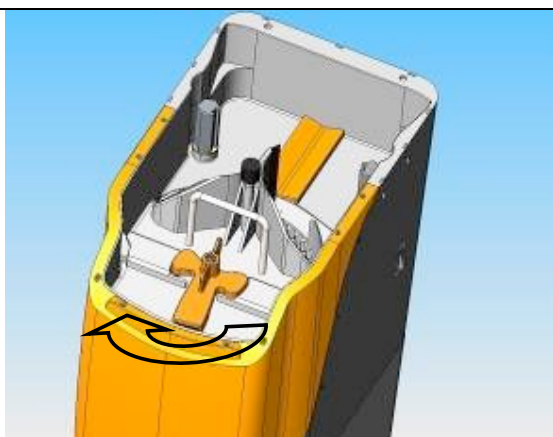




Insert the knife cover grasping it with the handle.



To check the right installation of the knife cover, the knife cover (yellow) has to be at the same level of the machine body (red)



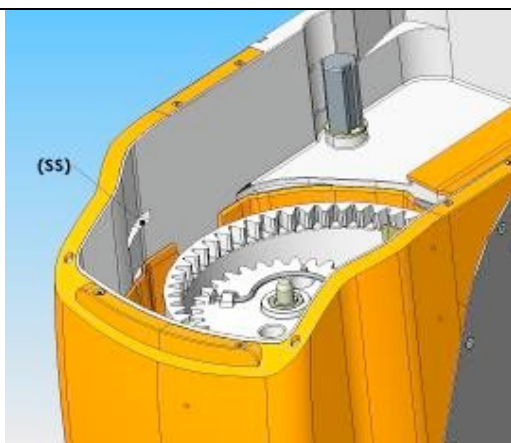
Turn the butterfly lever clockwise until a click sound occurs



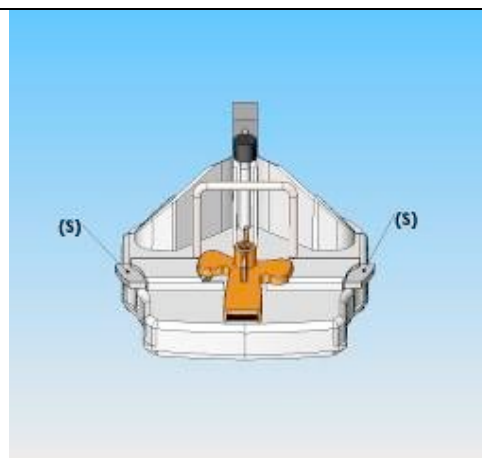
**ATTENTION**



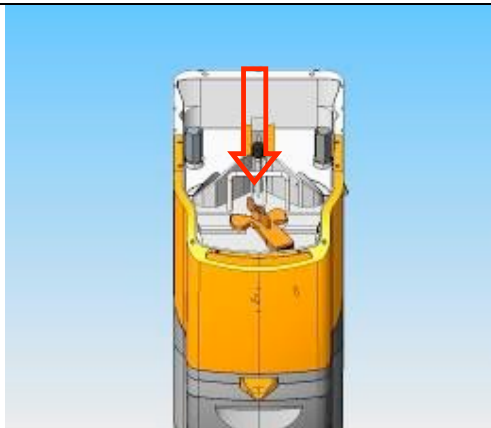
**IN CASE THE BUTTERFLY CLOSING CAN NOT BE COMPLETELY TURNED, PUSH ON THE COVER HANDLE AND TRY AGAIN.**



The holes (SS) on either side of the orangenius body are a part of the locking system for the knife cover.



Please note the two levers (S) of the locking system when the butterfly lever is turned clockwise.



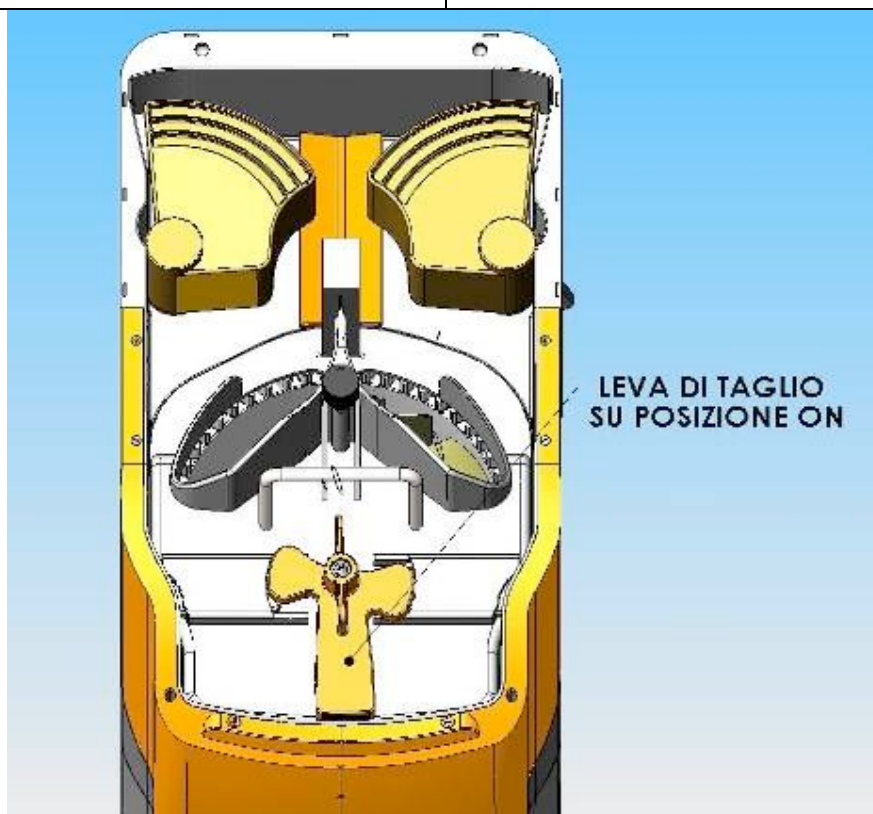
Press the handle of the knife cover and turn the butterfly closing.



**ATTENTION**



**BE SURE THAT THE BUTTERFLY LEVER IS COMPLETELY TURNED CLOCKWISE OTHERWISE THE MACHINE WILL NOT START.**



Finally install the transparent cover as showed in chapter 2.

## Chapter 6 – Maintenance

### 6.1 – Wastage.

All the wastage produced during the squeezing process is conveyed to the peel container.  
**When the peel container is full the machine will stop and an acoustic alarm will start.**

When the alarm sounds for the first time, the operator may chose to simply move the container back and forward in order to distribute the peels inside the container evenly and continue to use the Orangenius..

At the second alarm please unload the container.

To restart the Orangenius just press the start button.

#### ATTENTION

**The peel container holds only peels and peel-oil.  
When unloading the container, please check to see if peels  
have fallen behind the container. If so,  
remove them before reinserting the container.**

#### ATTENTION

**If the oranges are too small they may  
jam in the knife area and lift up the transparent cover.  
In that case just remove the oranges, and continue to work.**



## 6.2 – Daily operation

To maintain the efficiency of the machine:

- At the end of the day or after 100 juice cups clear the machine by pressing the start button and letting the machine work for a few minutes without oranges then
- turn off the main switch on the back of the machine and follow the cleaning instructions in Chapter 2



## Chapter 7 – Machine ID

### 7.1 - 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 the model code and the serial number/matricola of the machine on the nameplate attached to the rear of the machine.

*Fig.7.1.*

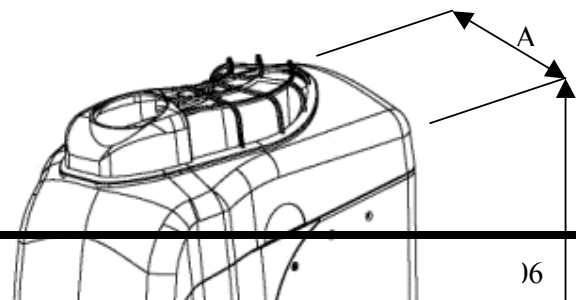


**Fig. 7.1**

## 7.2 – Technical specifications

### 7.2.1 DIMENSION AND WEIGHT:

P



Dimension:        A Width = 260 mm  
                      B Height = 710 mm  
                      C Depth = 560 mm

Net weight:        28 kg  
Gross weight (with box): 30 kg

E

### 7.2.2 Technical Specifications:

C

Electric requirements :        [USA] 110/120V-60Hz / [EC] 220/240V-50Hz grounded single phase  
Motor power :                250 W  
Electromagnetic compatibility:    in compliance with VDE 0843/IEC801 harness conforming to EN55011  
Orange calibre:                ø between 60 and 80 mm  
Orange feeder arm:            6 citrus fruits  
Peel container capacity:        N° 13-15 oranges  
Speed:                        22 oranges per minute

### 7.2.3 Noise

Equivalent level of the weighted acoustic pressure at 1 metre: 62 dB .  
Maximum level of the weighted instantaneous acoustic pressure in the work place: lower than 120 dB/20uPa.

### 7.2.4 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 dismounted, it is important to avoid allowing condensation inside the machine as AAT S.P.A. is not responsible for any possible damages due to this kind of problem.

- Humidity: from 20% to 95%.

## 7.3 - 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.

**AAT SPA**

Blocco Palma I, Z.I. - 95030 CATANIA  
Tel: 0039 095 291233 Fax: 0039 095 291117  
E-mail : [info@oranfresh.com](mailto:info@oranfresh.com)  
[www.oranfresh.com](http://www.oranfresh.com)

**Branches****ROME**

Via Sannicandro di Bari n° 8/10 - 00193 ROMA  
Tel: 0039 06 22446984 Fax: 0039 06 22446988  
E-mail : [inforoma@oranfresh.com](mailto:inforoma@oranfresh.com)

**MILAN**

Via Moncenisio n° 79 - 20089 ROZZANO (MI)  
Tel: 0039 02 57510449 Fax: 0039 02 57510457  
E-mail: [infomilano@oranfresh.com](mailto:infomilano@oranfresh.com)

## **CHAPTER 8**

# FAILURES - SHUTDOWNS - DIAGNOSIS

**ATTENTION**  
Only qualified personnel shall carry out  
the following operations.

FAILURE	REASON	SOLUTION
<b>The machine does not Start</b>  First, make sure that the machine is connected to an outlet supplying the appropriate voltage( and preferably a dedicated line), the top lid of the machine is closed, and the main switch ( on the rear panel) is on.	The machine is not connected with the outlet	Connect the machine to an outlet
	The plug has not been inserted correctly	Connect the plug correctly (avoid adapters and multiple jacks)
	The main switch has not been enabled	Enable the main switch positioned on the rear panel of the machine
	The upper cover of the machine is open	The upper transparent cover of the machine is open
	The line fuse is burnt-out	Replace the fuse with one of the same value
	The motor protection fuse is burnt-out	Replace the fuse with one of the same value
	The fastening butterfly lever in the knife cover is not in the "ON" position	Turn clockwise the fastening lever in the knife cover in the "ON" position
	The motor protection fuse, behind the machine, is burnt-out	Replace the fuse with one of the same value
Manual Orangenius – Vers. 1.0 November 2006 — Orangenius Manual Ver. 1.0 November 2006 The line fuse, placed behind the machine, is burnt-out Replace the fuse with one of the		

	The machine is jammed	Clean the internal parts of the machine and make sure that there are no fruits or peels inside the squeezing zone
<b>The machine starts and does not stop, although</b>	The micro switch positioned on the gear motor is damaged	Replace the micro switch

If these checks done so far, do not yield positive results please call the technical service.

<b>The machine starts and does not stop, although there are no more oranges in the conveyor</b>	The micro switch positioned on the gear motor is damaged	Replace the micro switch
	The electronic card is not working	Replace the electronic card

If these checks done so far, do not yield positive results please call the technical service.

FAILURE	REASON	SOLUTION
<b>The machine starts and does not stop, although there are no more oranges in the orange feeder arm.</b>	The relay 1 contacts on the PCB relay are fused	Replace the PCB relay
<b>The oranges are not cut completely or properly in half</b>	The knife is blunt	Sharpen or replace the knife
	The plastic protection has not been removed from the knife	Remove the plastic protection
	The knife is not correctly positioned	Check the knife positioning
	The size of the fruit is not correct	Use fruit having the recommended size
<b>The machine emits a continual sound and jams during the squeezing phase</b>	The waste compartment is full	Empty the waste compartment
	The discharging chute is obstructed	Clear the discharging chute
	The peels photocell is dirty	Clean the photocell positioned on the back internal panel of the discharging chute
	The peels photocell has loosened	Adjust the photocell
	The electronic card is damaged	Replace the card
<b>The machine does not squeeze all the oranges inserted</b>	The idling cycle time is too short	Increase the idling cycle time by turning the trimmer found on the PCB relay in a clockwise fashion
	The electronic card is damaged	Replace the card

FAILURE	REASON	SOLUTION
<b>The motor runs, but all the mechanic parts do not move</b>	The gear motor is damaged	Replace the gear motor
<b>The fruit are not juiced and the machine jams</b>	The pins projecting out of the small cylinder are jammed or bent	Repair or replace the pins
	The small juicing cylinder is damaged	Replace the small cylinder
<b>The peels are not unloaded and the machine jams</b>	The plastic glide is damaged	Replace the plastic glide
	The cantering pins of the plastic glide are bent	Reset the verticality of the centring pins.
<b>The big cylinder cannot be removed because the orange pusher blocks it</b>	The machine has been stopped manually and is out of phase	Restart the machine by pressing the start micro switch and wait for the automatic stop
<b>The upper cover and/or the small cylinder cannot be removed</b>	The machine was stopped while squeezing half a fruit	Restart the machine in by pressing the start button then wait for the automatic stop These operations must be carried out whit the upper covered properly engaged
<b>The machine is noisy</b>	The noise repeats at each turn of the cylinder: the small cylinder pin bumps against the plastic glide.	Make sure that the plastic helical guide is correctly mounted and in particular that the helical guide pin is not bent
	The noise repeats with quick frequency: the gear teeth are worn out Or There is too much clearance between the teeth of the two cylinders.	Replace the gears Adjust the compensation springs of the big cylinder by loosening the nut located behind the front panel of the machine



FAILURE	REASON	SOLUTION
<b>The fruit is partially juiced (low yield ).</b>	The thrust plastic bearing roller of the small cylinder is worn out	Replace the thrust bearing roller.
	The clearance between the teeth of the two cylinders is more than 2 mm	Adjust the compensation springs of the big cylinder by loosening the nut located behind the front panel of the machine
	The plastic shock absorber are ruined	Replace the shock absorber