

Orange Juicer VM Machine Manual

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I Remove, attaching, and cleansing of the regular parts

For cleanliness and food safety concerns of the juice, it is required that:

1. Parts that need to be remove after every operation:

- (1) Squeezing related parts: squeezing structure (including cover, knife holder, concave sphere, squeezing box), filters, fluid conduit;
- (2) Rubbish compartment cleaning (preloaded with rubbish bags for the easy removal of the rubbish);
- (3) Load oranges: Note that when you add the remaining oranges, please pick out the ones that do not meet the quality standard from the fruit pallet.



2. Parts required to wash after every operation ("easily missed parts for cleaning" are in broad font)

The front of the squeezing area and the stainless-steel cover of the back of the squeezing area as indicated in the following picture should be cleaned after every use.

The front of the straw box (near the rubbish compartment): there may be bit of fruit remains spilled on it **The area of the cup sealer that's connected to the cup and inside the cup sealer's ring**: pour some water into the cup sealer ring, use a cotton swab or a piece of clean cloth to reach inside to wipe it clean; **the sliding groove of the cup sealer** should also be cleaned with water to avoid the groove losing its functionality as a result of excess juice stuck on the groove.

The digital scale cover (susceptible to getting juice spilled or slash of bit of fruit remains).

The guarding plate for orange peels (can be washed on site): the guarding plate for orange peels can be seen from the transparent window on the machine, and therefor needs to be cleaned with care for viewing purposes.

The areas easily get spilled with bits of fruit remains are: electric door, the door seal (shown in the following picture), **the top of the evaporator, the right area of the cup sealer** (CAUTION: keep the sensor of the cup sealer clean at all times, if the sensor is covered, it may be unable to read the dark colored edge of the cup membrane), **the interior of the machine cover.**



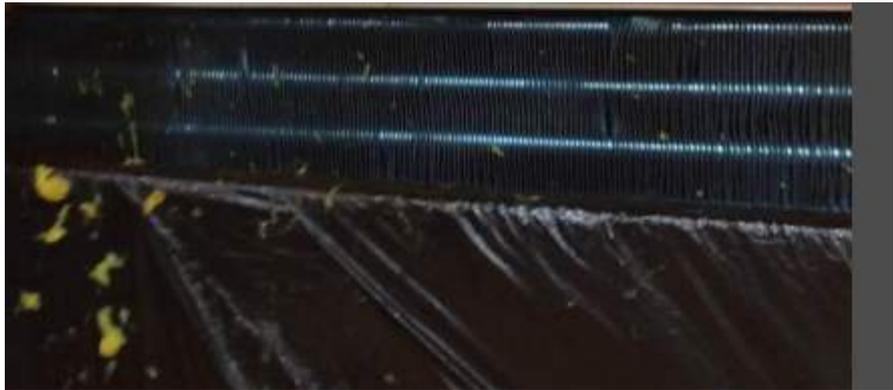
The bottom of the fruit pallet: use semi-web cloth to wipe clean the bottom of the conveyer of the fruit pallet (no need to wipe the top of the conveyer as it loads the oranges).

Glass (including fruit pallet glass, the door glass, and the touch screen glass) not that if the glass is cleaned with wet cloths, it should be cleaned again with a piece of

dry cloth to ensure the cleanness. Do not use very wet cloths to clean the touch screen to avoid water getting in to the touch screen.

3. Parts that need to be cleaned every week

(1) **The air intake vent and the top of the evaporator of the cooling device:** it is close to the rubbish compartment of the machine, and therefore it may be susceptible to contamination of the garbage spills. The following picture shows sliced metal parts of the cooling device, it may not be easy to clean and would be easily missed, any severe blockage of this part may block the additional port and affect the cooling device. Use cotton swap for the cleaning process, carefully clean any bits of fruit remains regularly.



(2) **Inside the glass conduit:** another easily missed area. Insert a long stick with semi-wet cloth to clean the inside of the glass conduit.

(3) **The top of the squeezing area** (positioned under the glass conduit, near the outlet of the oranges): lots of fruits' stem will be gathered in this area, it need to be opened from the side of the machine.

(4) **The cup holder:** the outside of area need to be kept clean at all time (as it can be easily seen by the customers), the inside of the area need to be cleaned regularly, take a serious caution that wait until the area is completely dry after cleaning or otherwise it may cause the dysfunction of cup holder, which may lead to the fall cups.

(5) **The rolling bearing of the digital scale:** lift up the digital scale to clean and lubricate (liquid lubricant) regularly, the area is susceptible to juice spills and would become sticky and rusty, which may lead to the congestion and dysfunction of the cup sealer.

4. Parts for non-regular cleaning

Power box needs to be cleaned regularly, clean the cash receiving parts to ensure the cleanness of the power box. In general, electric boxes may attract bugs such cockroaches.

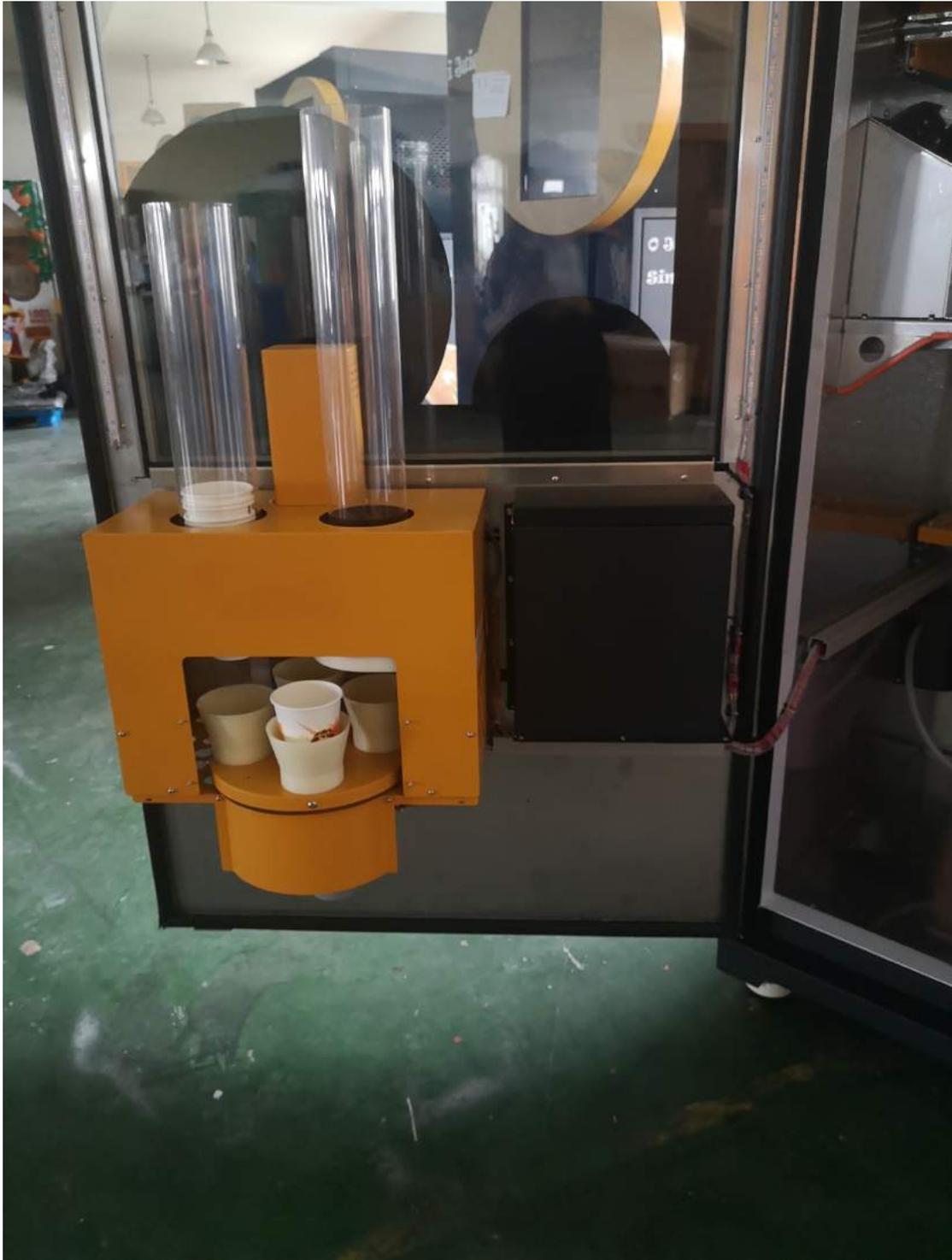
II. Conduct a device inspection before any operations

(1) The connection between fluid conduit and filter (fluid drainage tube)

The filter and the fluid drainage tube should not interfere with the moving fluid conduit, (i.e. the fluid drainage should not block the up and down motion of the fluid conduit); the fluid drainage tube should be in alignment with the fluid conduit to ensure the smooth flow of juice.

Adjustable: **the length of the fluid drainage tube, angle and direction of the stainless-steel support under the filter, and the fixing screws of the metal tube of the filter** to ensure the alignment between the fluid conduit and the fluid drainage tube.





(2) Regular inspection of the rubber band of the Knife holder

The Inspection of the rubber band can be carried out during any cleaning process. The rubber band must be replaced when fading elasticity of the rubber band, cracks appearing, or about to break. **Note that the heat sterilization process must not be conducted on the rubber band; it can only be cleaned with water at normal temperature or with detergent.**

The rubber band should be properly positioned on the knife holder, the positioning

method can be found in the video tutorial.

(3) The squeezing parts should be properly installed and inspected

A. Whether the knife holder is embedded in the conduit;

A convex sphere should be tightened on the bottom of the juice collecting box and should not be in the air;

c. The concave sphere should be fully inserted; the fixing screw should be tightened;

(4) Positioning inspection of the rubbish compartment of the machine

The edge of the front of the rubbish compartment should be inside of the door step by small distance to ensure the proper disposal of the juice remain into the rubbish compartment when a up-moving motion is carried out by the fluid conduit.

(5) The inspection of the cups and the cup holders

The paper cups should be kept in perfect condition, and there should be no shape change of the paper cups, **the paper cups should be properly pressed together (to ensure the appropriate distance between the cups). The cups need to be dry at all time.**

The cup holder must be installed and be kept straight; the diameter of the cup holders should outsize the cups, the function of the cup holder is to stabilize the cups in order to avoid the cups from shaking.

(6) Clean the spiral conveyor structure

When adding the oranges to the spiral structure, some orange may fall during the adding process, the excess of oranges must be removed to ensure enough space for adding next load; otherwise it would cause “time out” error.

(7) The inspection of oranges

Before the adding process, the inspection of the oranges must be carried out, picking out any oranges that do not meet the quality standard for juice squeezing and store the oranges already passed the inspection in the fruit pallet to be processed, avoid any prolonged storage of the oranges in the fruit pallet.

III. Regular maintenance

(1) Keep cup sealer oiled

(2) The moving parts of the bearing on the bottom of the digital scale needs to be lubricated, from our experience, cooking butter can be applied to the guiding track of the bearing (do not apply excessive amount)

(3) Keep cup transportation system oiled

IV. Advanced operations

4.1 Use of Diagnostics software

4.2 Adjusting the temperature of the cooling device and caution for proper use of the cooling device

4.3 The use of the remote-control software

All of the above process should be grasped will be taught during the face to face lesson.

Electric box internal decomposition diagram:



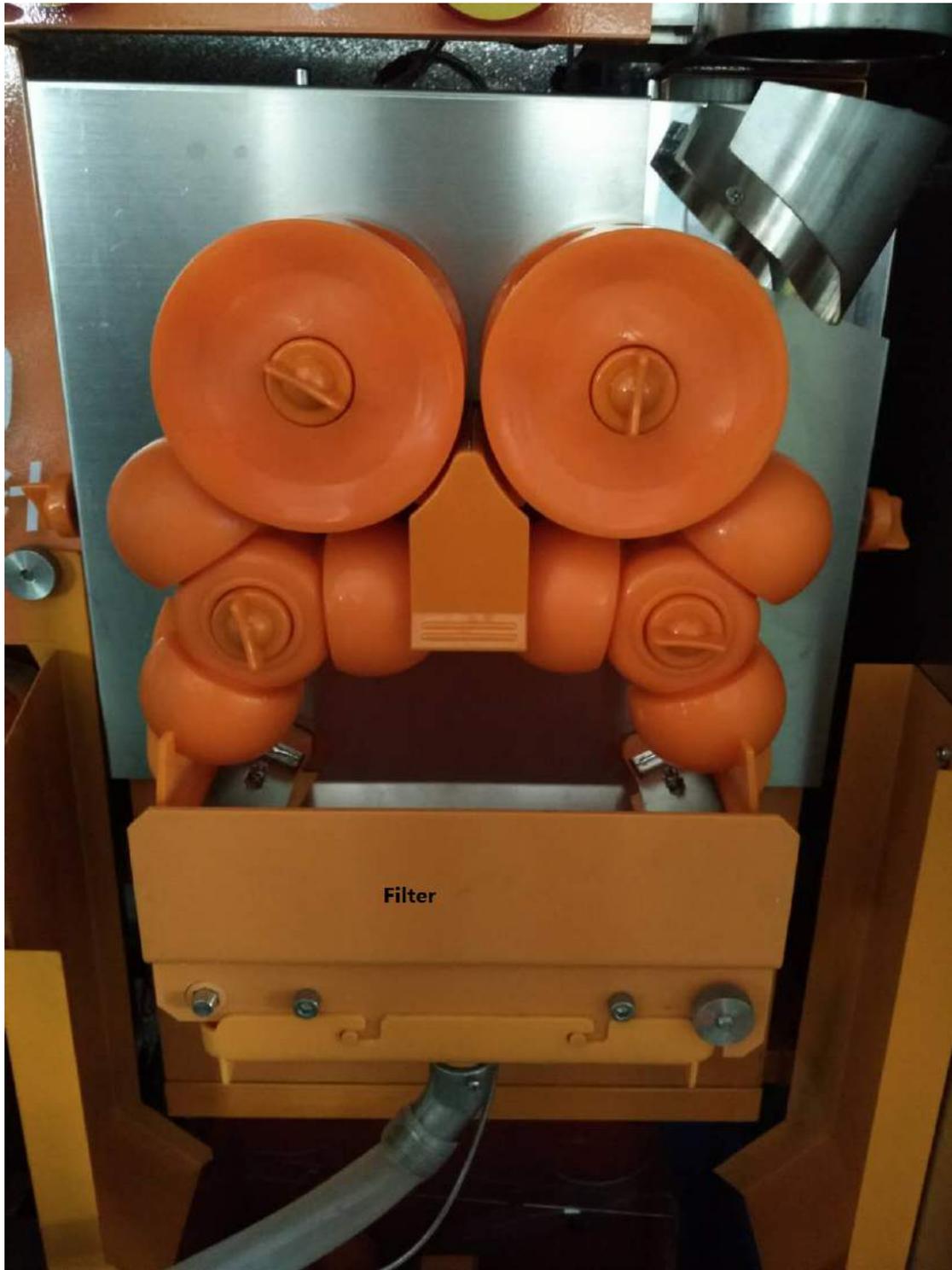
V. The daily removing and attaching of the related parts

The order for parts that needs to be removed and attached daily

Step 1 Removing the cover: Note the screws on both left side and right side of the cover (as in the following picture);



Step 2 Remove the filter (there are two fixing screws on the bottom of the bottom, the left screw serves as decorative purpose and the right screw serves to fix the structure, and it is easily tightened when needed; as described in the following picture):



Step 3: Remove the knife in the middle;
Step 4: remove the 2 concave balls and 2 convex balls on both sides (the sphere is fixed by 4 fixing screws on both left and right side);



Step 5: Remove fluid conduit. There are two openings on the fluid conduit, **please use the opening on the bottom** for installation.



Step 5: Rubbish compartment cleaning. Rubbish bags should be put in the rubbish compartment for rubbish collecting and removing purposes.