

新奇士 NO.8 榨橙汁机说明书（英文版）



The Sunkist commercial citrus juicer is a high quality juice extractor that is capable of making large quantities of juice throughout the working day and will be at home in any busy juice bar, restaurant, health club or home. The method of juicing is the citrus press method where halves of citrus fruit are pressed down onto a cone to extract the juice.

Commercial juicers must be durable and must be able to make juice pronto! To prove its commercial capabilities the sunkist is capable of making around 10-12 gallons of juice an hour (when the fruit is pre-cut). Some commercial juicers can only juice oranges or fruit of a certain size. The sunkist is capable of juicing oranges, limes, lemons and grapefruit of all sizes and comes with 3 different cones that are specific to the different types of fruit, an orange cone, a grapefruit cone and a lemon/lime cone. The cones easily secure to the juicer base to ensure safe juicing.

Unlike some other commercial orange juicers that 'peel' the oranges for you before juicing them, the sunkist requires the fruit to be cut in half before it can be juiced.

Build quality

The Sunkist Commercial Citrus Juicer has a steel base with a polished chrome finish and will bring a touch of class to wherever it is situated. The removable parts of the sunkist are built in corrosion resistant, durable plastic that is dishwasher safe. The motor inside the juicer is heavy duty and has enough power (1/4 horsepower) to ensure that it can withstand prolonged periods of use. The Sunkist commercial citrus juicer comes with a 2 year guarantee. Some citrus juicers can tend to 'jump' across the worktop if they are worked hard and lots of pulp collects in them, the Sunkist commercial citrus juicer has a sturdy build construction and weighs around 31 lbs which means the machine remains stationary on the work surface.

Operating Instructions

- Operate the juicer only on the electric current indicated on the nameplate.
- Before turning on the switch, be sure the strainer and extracting bulb are securely in place.
- Cut all needed citrus in half between the stem ends before beginning the juicing operation.
- Turn on the juicer and leave running until the juice has been extracted from all citrus halves.
- Grasp the citrus half about 3/4 of the way down from the top of the fruit. Hold firmly on rotating extracting bulb, until all juice is extracted. Remove fruit peel and repeat.
- Always empty strainer when it is 3/4 full or less, and clean the bowl support.

JUICER TIPS

- It only takes a few seconds to get all the juice from the citrus half. Don't over extract or the bitter tasting albedo will be in your product.
- Should your juicer overheat and stop operating, let it cool to room temperature and then press the reset button on the bottom of the machine. Resume juicing.
- To extend the life of your juicer, it is extremely important that liquid does not enter between the bowl support and the motor housing. Do not pick up the juicer by the bowl support. This can cause cracks where liquid can seep into the motor.
- Do not put juice in galvanized, wood, brass or bronze containers.
- Motor never needs oiling; bearings are grease sealed.

CLEANING THE JUICER

- Power cord or motor should not come in direct contact with water.
- After each use, unplug the juicer, remove and thoroughly wash and dry the spout, dome, strainer and extracting bulb. Wipe away any juice that may have accumulated in the bowl support with a damp sponge.
- To remove the strainer, slide strainer puller completely under edge of square strainer hub. Turn knob on top of strainer puller clockwise until strainer loosens. Remove strainer puller; lift off strainer and empty contents.

NOTE: Failure to comply with any of the preceding instructions may result in cancellation of the warranty.



Commercial Juicer #8 Information

Suggested Price List

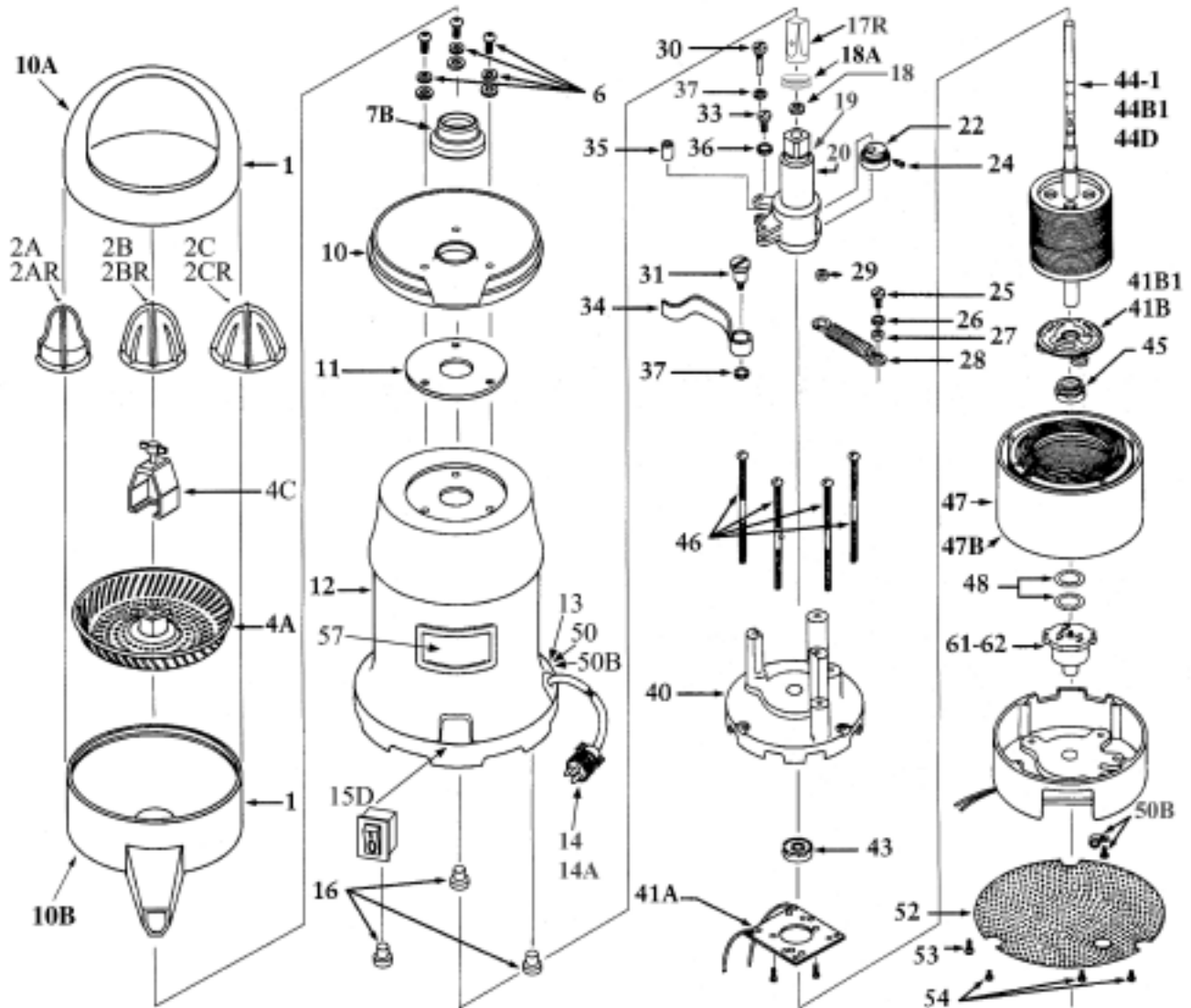
Effective Date March 15, 2008

Complete Juicer Units

Model #	Description	Units Master Ctn.	Weight Per Master Ctn.	Price
J-1	Type 8 AC 115/60 with oscillating strainer	1	37 lbs.	\$595.00
J-2	Type 8 AC 230/50 with oscillating strainer	1	37 lbs.	\$610.00
J-4	Type 8 AC 230/60 with oscillating strainer	1	37 lbs.	\$610.00
J-5	Type 8 AC 115/60 with oscillating strainer (for use in Canada)	1	37 lbs.	\$595.00

Individual Parts – Optional

Part Number	Description	Price	Part Number	Description	Price	Part Number	Description	Price
1.	Plastic Bowl Assembly incl. dome (10A), spout (10B) & bowl support (10)	\$64.00	15E.	Connectors for 14 & 15D (set of 4) (not illustrated)	\$ 6.00	41A.	Stationary Motor Switch - Howell Motor	44.00
2.	Extracting Bulb Set w/metal insert (Only use with 17 or 17C)	64.00	16.	Rubber Feet (set of 3)	4.00	41B.	Centrifugal Motor Switch 115V - Howell Motor	\$ 32.00
	A. Lemon/Lime fits #8 model	24.00	17.	Shaft Tip w/Pin (not illustrated) (only use with 2A, 2B, and/or 2C)	34.00	41B1.	Centrifugal Motor Switch 230V - Howell Motor	32.00
	B. Orange fits #7 & #8 models	24.00	17C.	Shaft Tip w/Pin (graduated tip) (not illustrated) (only use with 2A, 2B, and/or 2C)	34.00	43.	Motor Bearing Top or Bottom - Howell	20.00
	C. Grapefruit fits #7 & #8 models	24.00	17R.	Shaft Tip w/Pin (flat tip) (only use with 2AR, 2BR, and/or 2CR)	34.00	44-1.	Rotor w/shaft Howell Motor 115/60	185.00
2R.	Extracting Bulb Set w/o metal insert (Only use with 17R)	64.00	18.	Eccentric housing Gasket (incl'd w/#20)	2.00	44B1.	Rotor w/shaft Howell Motor 230/50	180.00
	AR. Lemon/Lime	24.00	18A.	Shaft Tip Gasket (fits 17C)	6.00	44D.	Rotor w/shaft Howell Motor 230/60	200.00
	BR. Orange	24.00	19.	Brass Tube	4.00	45.	Motor Bearing Top or Bottom - Ohio	30.00
	CR. Grapefruit	24.00	20-7.	Eccentric Housing w/Bearings, Gasket & Brass Tube #7 Juicer	76.00	46.	Motor Screws (set of 4)	8.00
3.	Lever Lock & Screws for Strainer (for #7 juicer - not illustrated)	12.00	20-8.	Eccentric Housing w/Bearings, Gasket & Brass Tube #8 Juicer	85.00	47.	Stator (winding) - Howell Motor 115/60	180.00
4.	Strainer w/Lever Lock & Screws (for #7 juicer - not illustrated)	60.00	20-8C.	Eccentric Mechanism #8 Juicer	105.00	47B.	Stator (winding) - Howell Motor 230/50	245.00
4A.	Strainer for #8 juicer	60.00	22.	Ecc. Hub w/Bearing & Screw	24.00	48.	Tension Washers - Howell Motor (set of 2)	8.00
4C.	Strainer Puller for #8 juicer	20.00	24.	Ecc. Hub Hex Screw 1/4-20x1/2	2.00	50.	Electric Cord Strain Relief for J-2	2.50
6.	Bowl Support Screws, Spacers, Washers (set of 3)	12.00	25.	Spring Screw to Motor Mount 10-32	2.00	50B.	Electric Cord Strain Relief for J-1, J-4 & J-5	2.00
7.	Umbrella Ring w/Set Screw & Gasket (not illustrated)	16.00	26.	Lock Washers incl. 36 (2) & 37 (3)	2.00	52.	Perforated Base Plate	20.00
7B.	Umbrella Seal (only for use on grooved eccentric housings, replaces 7, 8 & 9)	6.00	27.	Bronze Bushing Coil Spring to Motor Mount 3/64 x 3/8 x 1/4	2.00	53.	Ground Screw w/Lock Washer for J-1, J-4 & J-5 (set of 2)	2.00
8.	Umbrella Ring Set Screw (incl'd w/7) (not illustrated)	2.00	28.	Coil Spring	2.00	54.	Base Plate Screws for J-1, J-4 & J-5 (set of 3)	2.00
9.	Umbrella Ring Gasket (incl'd w/7) (not illustrated)	2.00	29.	Bronze Bushing Coil Spring to Ecc. Housing 3/64 x 3/8 x 3/16	2.00	57.	Logo Plate, Label and Fasteners	8.00
10.	Plastic Bowl Support only (incl'd w/#1)	24.00	30.	Arm Screw - Small 1/4-32 x 1 1/16	3.00	61.	Thermal Overload 115/60 - Howell Motor	70.00
10A.	Plastic Dome only (incl'd w/#1)	24.00	31.	Arm Screw - Large 1/4-20 x 2 1/2	4.00	62.	Thermal Overload 230/50 - Howell Motor	84.00
10B.	Plastic Spout only (incl'd w/#1)	24.00	33.	Spring Screw to Ecc. Housing 1/4-32	2.00	64.	Model #7 or #8 Motor - 115/60 4.3 amp - 1725 rpm	340.00
11.	Bowl Support Gasket	10.00	34.	Eccentric Arm	14.00	65.	Model #7 or #8 Motor - 230/50 2.5 amp - 1425 rpm	350.00
12.	Chrome Motor Housing	105.00	35.	Ecc. Arm Bronze Bushing 1/2 x 3/16 x 3/16	2.00	67.	Model #7 or #8 Motor - 230/60 2.2 amp - 1725 rpm	350.00
13.	Electric Cord Bushing (use w/50B)	4.00	36.	Lock Washer, 3/16, Internal Tooth	1.00			
14.	Electric Cord 115/60	20.00	37.	Lock Washer, 1/4, Internal Tooth	1.00			
14A.	Rubber Cord - Export	24.00	40.	Top Motor Casting	85.00			
15.	Toggle Switch w/Switch Guard (not illustrated)	30.00						
15D.	Rocker Switch w/Switch Seal	20.00						



Specifications

Chrome plated steel housing. Corrosion proof plastic dome, spout & bowl support.

Safe...Listed by Underwriters Laboratories, CSA International®, NSF International® and VDE as applicable.

Shipping weight 37 pounds
 Net weight 31 pounds
 Overall dimensions 17" high, 8" diameter
 Horsepower 1/4
 Cube 1.12
 Carton size 22 3/4" x 9 1/4" x 9 1/4"



www.sunkistfs.com/equipment

All prices quoted are subject to change without notice. The amount of any present or future tax shall be paid by the purchaser. Address all inquiries to your local dealer, or contact Sunkist Foodservice Equipment Customer Service at (800) 383-7141.

Products must not be returned to Sunkist without a return authorization number.