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## AUTOMATIC CITRUS

## EASY TO USE



- The automatic citrus juicer with lever \#10 is the ideal product to make juice by glass
- It is equipped with a heavy duty and quiet asynchronous motor
- For use everywhere you need a fresh squeezed citrus juice: juice bars, health food stores, hotels, bars, restaurants, cafeterias, ice cream shops, institutions, hospitals...


Height of the spout:


You will find the citrus juicer of your need to make citrus juices either in a glass or in a jug.
Equipped with powerful asynchronous motors, these appliances allow you to squeeze all types of citrus:lime, lemon, orange or grapefruit. All of these juicers are easy to use and clean: all the parts which are in contact with the fruits are removable.

(f) $151 / \mathrm{h}$

$301 / \mathrm{h}$

$301 / \mathrm{h}$

(8) $401 / \mathrm{h}$


301/h

(5) $501 / \mathrm{h}$

## TECHNICAL SPECIFICATIONS



## Motor

Single phase: 100-I20V-50/60 Hz-260W - NSF, CE, UL

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220-240 \mathrm{~V}-50 / 60 \mathrm{~Hz}-230 \mathrm{~W}-\mathrm{CE}
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Speed: I $500 \mathrm{rpm}(50 \mathrm{~Hz})$
I $800 \mathrm{rpm}(60 \mathrm{~Hz})$


## Weight

Net: $9.2 \mathrm{~kg}(20.3 \mathrm{lbs})$
Shipping: $10 \mathrm{~kg}(22 \mathrm{lbs})$

## SAFETY, STANDARDS, HYGIENE

## In accordance with the following regulations:

Machinery directive 2006/42/EC
Electromagnetic compatibility 2004/I08/EC
"Low voltage" directive 2006/95/EC
RoHs directive 2002/95/EC
Regulation 1935/2004/EC (contact with food)

Harmonized European standards:
EN ISO 12100-I AND 2: 2004
EN 60204-I: 2006
EN 60335-2-64: 2004: commercial electric kitchen machines
CE (European standards), UL (USA \& Canada), NSF (USA)

## Thermal safety

Motor protected by internal thermal detector.

## Electrical safety

- On / Off interlock switch is waterproof.
- All mechanical parts are ground (earth) connected.
- All equipment is perfectly controlled after assembly (special electrical testing bay).


## Acoustic safety

The asynchronous motor with clutch system is particularly silent.

## Hygiene

All removable parts can be put in a dishwasher or easily cleaned with hot soapy water (NSF approved).

