

# automatic juicer™

## Owners Manual

HANDCRAFTED  
AMERICAN QUALITY  
SINCE 1945



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Automatic Juicer - 954-923-2381



# About Your Juicer

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## The Company:

Established in 1945 with only an idea and a simple hand made prototype produced five years earlier — "The Automatic Orange Juicer" started on its way.

Today, with over forty years of experience and having manufactured well over thirty thousand units, we have learned a lot about making great orange juicers.

Today as in 1945, we still build each machine completely by hand out of the finest materials possible.

Our philosophy is simple: we never rest when it comes to refining and improving our products. We take great pride in what we do. Our success is based on your satisfaction. If you have any suggestions or comments that you feel will be helpful in improving our products, please do not keep it a secret. Share your thoughts and ideas with us. We will be happy to hear from you.

## The Machine:

Sure we could have designed our machine differently. We could have made a machine that would reem, ram, or jam an orange; but knew that would not do! We chose a simple time-honored cup and squeeze method. One that would yield you the finest quality juice possible. A simple yet rugged design was chosen. One that would be easy to maintain and service yet one which would be rugged enough to withstand the rigors of everyday commercial use.

## Your Distributor:

The Specialty Distributor organization established by Automatic, both domestically and internationally, are as the name implies — SPECIAL.

Because you want only the very best in after-sale technical support, we have been very careful about who we have chosen to represent our product line.

All our factory trained distributors are dedicated to providing you with fast courteous after-sale service and warranty support should you require it.

Each distributor is kept current on the developments in merchandise display techniques and can provide you with all the information you should need to know about making profits with great orange juice.

## Food Service:

The Automatic Orange Juicer puts on a wonderful show, therefore you will want to display your beautiful Stainless Steel machine on the back bar counter where people can see it in action.

When choosing a back bar counter top location, be sure the area directly below the machine has enough free space for a waste receptacle. Keep in mind that you will need to cut a hole directly behind your machine so the discarded peels can pass through to the receptacle.

Even in the highest traffic location your "Automatic Juicer" will be fast enough to provide your customers with a delicious glass of juice — ON DEMAND! Now that is truly FRESH!

Use a clear attractive pitcher to catch the juice as it is squeezed. The pitcher suggests "FRESH" and is visually appealing to the customer.

## Commercial Kitchen:

Juicing in advance is usually the rule rather than the exception in a hotel or commercial kitchen. We recommend attaching a hose to the neck of the juice tray, held in place with a stainless steel hose clamp. This will allow the juice to run directly from the machine into a large vat or container. At the mouth of the vat, place a cylinder type strainer to catch the seeds as they leave the hose. (A 20 gallon milk vat with handles is ideal.)

For convenient access to the juice, where possible, attach a valve to the base of the vat. The vat can then be placed in a walk-in refrigerator and dispensed as needed. Be sure to agitate properly before juice is taken from the vat, and remember, juice will pick up odors of other foods, so keep it covered at all times. If juice starts to taste flat, you know it has been standing around too long.

## **The Supermarket/Retail:**

The Automatic Juicer does more than just make juice from oranges in the produce department. Studies have indicated that freshly squeezed juice ranks among the highest profit makers per square foot than any other item.

Not only does freshly squeezed juice bring more shoppers down your aisles more frequently, but people will actually drive miles out of the way just to pick up a bottle of "Just Squeezed Delicious Orange Juice". The additional traffic created helps increase other sales as well.

### **A Few Hints:**

1. The visual activity of the machine helps generate sales. When possible do your juicing several times during the day. The action of the machine and the aroma of the freshly squeezed juice creates interest and sales.
2. During peak business periods, offer your customers small samples of juice. You will be surprised how many people have forgotten what "fresh" really tastes like.
3. Keep your machine clean and be sure there are plenty of oranges in the hopper and wire display basket.
4. DO NOT allow the juice to remain in the reservoir. Over a period of time the juice will separate and become visually unappealing. Agitate juice regularly in reservoir.
5. **The Wet Rack:** There is no substitution for the appetizing appeal of bottled orange juice nestled in a bed of crushed ice. Please, DO NOT put your freshly squeezed juice in the refrigerator with all the other "belly wash". "Fresh" deserves its own place.
6. Be sure to keep an ample supply of spare parts on hand. Your distributor will be happy to help you with this.



# About Oranges

## Availability of Oranges:

Juice Variety Oranges (Normal Shipping Seasons)												
Origin/Variety	Jan.	Feb.	Mar.	Apr.	May	June	July	Aug.	Sept.	Oct.	Nov.	Dec.
<b>California</b>												
Valencia				.....	.....	.....	.....	.....	.....	.....	.....	.....
<b>Florida</b>												
Hamlin	.....								.....	.....	.....	.....
Pineapple	.....	.....	.....									.....
Valencia		.....	.....	.....	.....	.....	.....	.....				
<b>Texas</b>												
Hamlin									.....	.....	.....	.....
Pineapple	.....	.....	.....									.....
Valencia		.....	.....	.....	.....	.....	.....	.....				
<b>Mexico</b>												
Pineapple	.....	.....	.....									.....
Valencia		.....	.....	.....	.....	.....	.....	.....				

..... Questionable Sweetness Levels      Acceptable Sweetness Levels

## In General:

**Juice Oranges:** Can be likened to wine grapes in the way they vary; dramatic differences can be found in sugar content, juice content, color, flavor, number of seeds, fiber or pulp content, etc. Oranges picked at a particular time from one growing region may vary considerably from those picked in other regions or a different period in the growing season.

## Varieties of Oranges:

**Hamlin:** A medium size orange with a smooth skin — excellent for juicing. However, they are exceptionally pulpy and yield a pale color juice — usually they are seedless. (Oct. — Jan.)

**Valencia:** The most popular, abundant variety of juicing orange. Thin skinned, often seedless, yields juice deep orange in color. Depending on where and when it was picked, the juice is often sweet and delicious. (Mar. — Nov.)

**Pineapple:** Best liked for its sweetness and deep orange color — usually seeded but very juicy. (Dec. - Feb.)

## Sizing:

The boxes into which oranges are packed are standard; therefore the number of oranges which fit into that box, then becomes the "Count" or the orange size.

Example: If 100 oranges fit into a standard box, the orange size or count is 100.

## Florida Standards:

	Diameter
#163	2 <sup>6</sup> / <sub>16</sub>
#125*	2 <sup>11</sup> / <sub>16</sub>
#100*	2 <sup>11</sup> / <sub>16</sub>
#80	2 <sup>15</sup> / <sub>16</sub>

\*Ideal for the Automatic Orange Juicer.

## California, Texas and Arizona Standards:

	Diameter
#163	2 <sup>1</sup> / <sub>4</sub>
#138*	2 <sup>7</sup> / <sub>16</sub>
#113*	2 <sup>5</sup> / <sub>8</sub>
#88	2 <sup>3</sup> / <sub>4</sub>

## Storing Oranges:

Cold Oranges yield Cool Juice.

Both the Florida Dept. of Citrus and the Sunkist Growers recommend that oranges be stored in a cool, well ventilated area, at a temperature of between 45° and 48°.

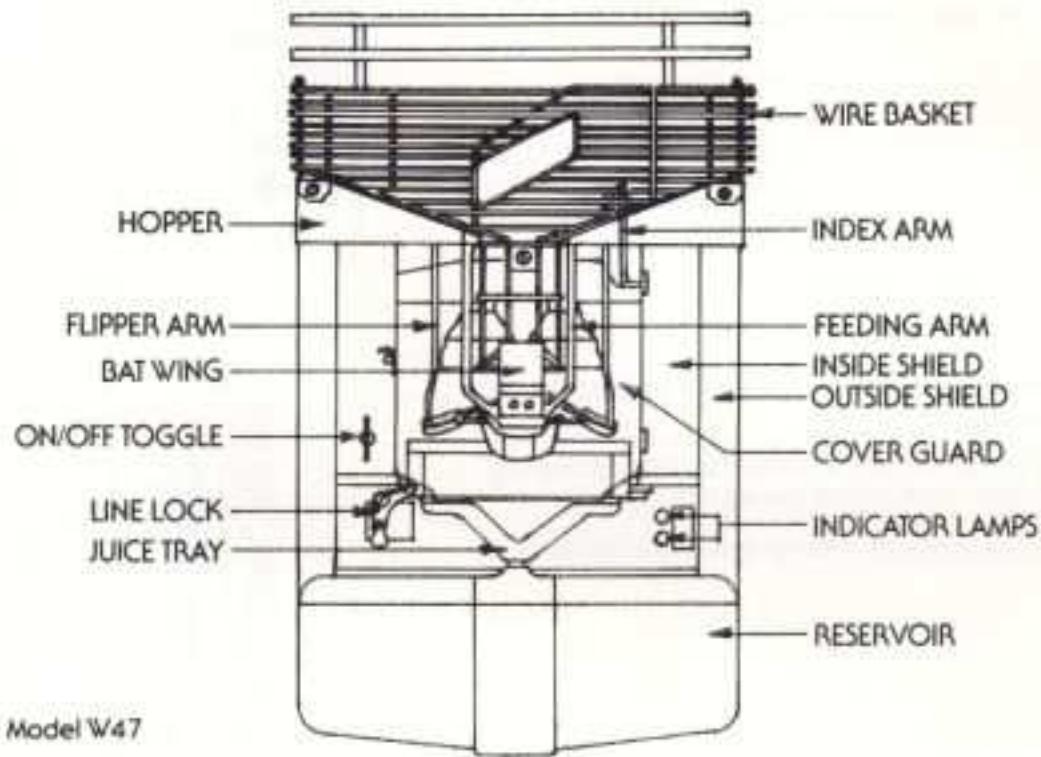
The shelf life of boxed oranges can be extended when they are stacked so air can freely circulate around the box.

Once oranges have been chilled internally and then removed from cold storage, the skin will act as an insulator, thus keeping the inside cool for many hours without refrigeration.

You will find that juicing oranges which have been properly chilled will yield you cold delicious juice, squeezed to order!

(Avoid navel oranges — poor juice yield and short juice shelf life.)

# Operating Procedure



## Orange Size:

For smoothest operation use Valencia type oranges size: 100-125.

Never use oranges of a size that will not freely fall through the wire basket.

Do not use navels. They have low juice yield and short juice shelf life.

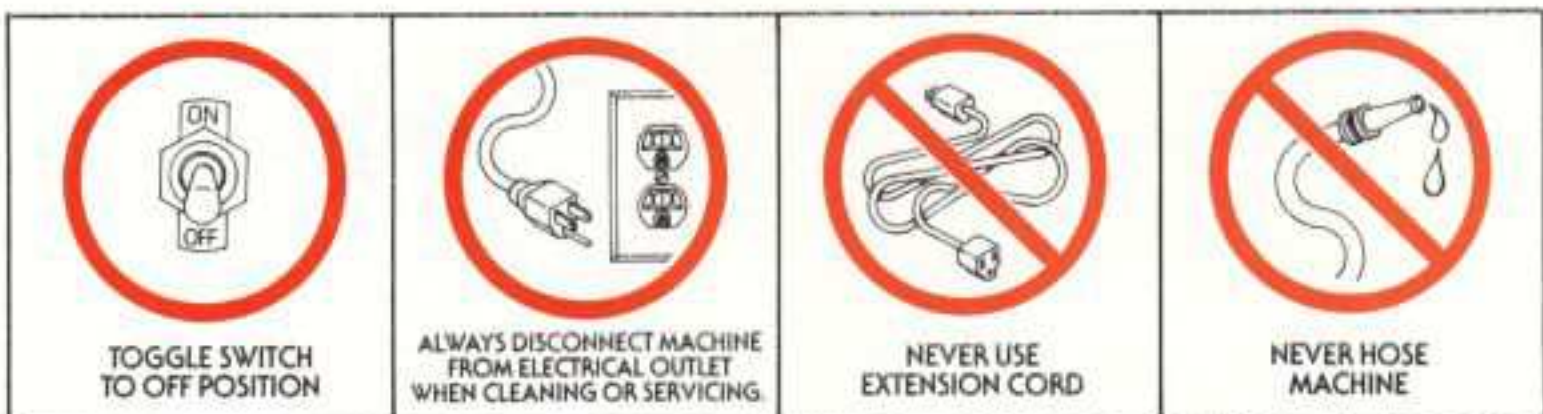
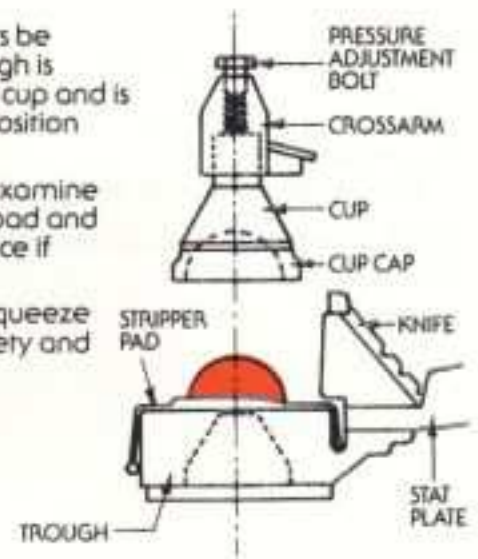
## Remember:

Machine will not operate if clear cover guard is open or if peel chute is not properly attached.

**A. IMPORTANT:** Always be certain that (J78) trough is properly aligned with cup and is securely locked into position before operating.

**B.** Prior to operation examine cup cap and stripper pad and knife for wear. (Replace if necessary.)

**C.** Adjust pressure of squeeze according to size, variety and season.

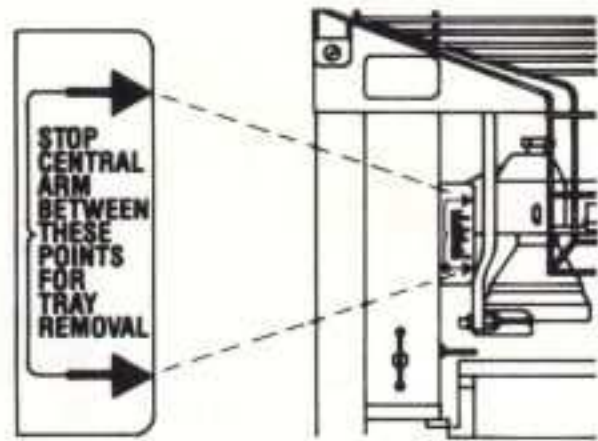


**Note:** Clean Machine Immediately After Using — This will make clean up easier — when juice is left to sit any length of time it will become sticky and can make clean up more difficult.



**1 CLEANING PROCEDURE:** During operation crossarm will continuously rise and lower like a piston. In order to stop the machine for cleaning, switch the machine off in such a position that arm stops between indicator arrows.

**NEVER:** Stop machine in any other position.

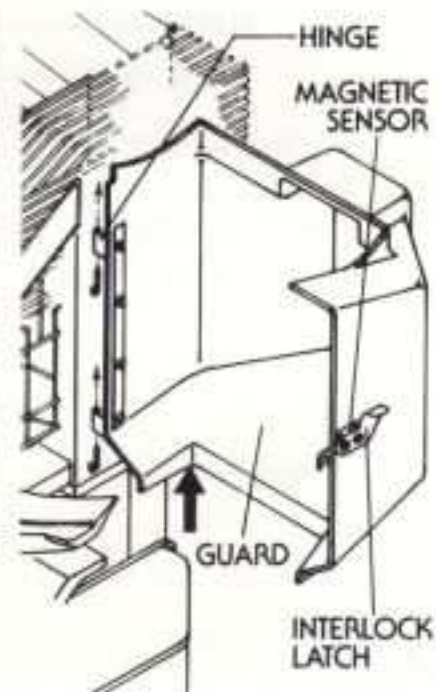


**2 REMOVE GUARD:**

• Unlatch guard-swing completely open and lift from hinge (apply upward force by arrow).

• To avoid scratching, wash this part in lukewarm water and dry with a non-abrasive cloth (soft paper towels are best).

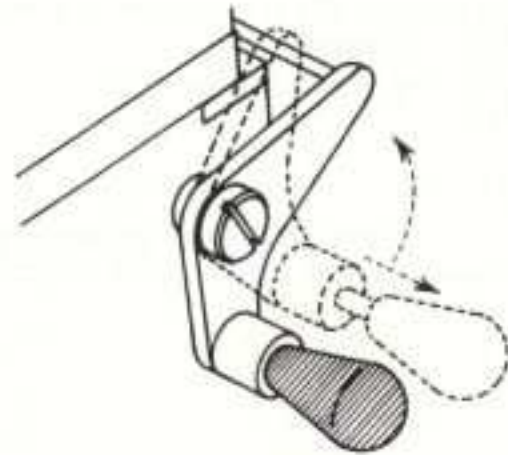
• **NOTE:** Machine will not operate if this guard is not properly in place.



**3 LINE LOCK:**

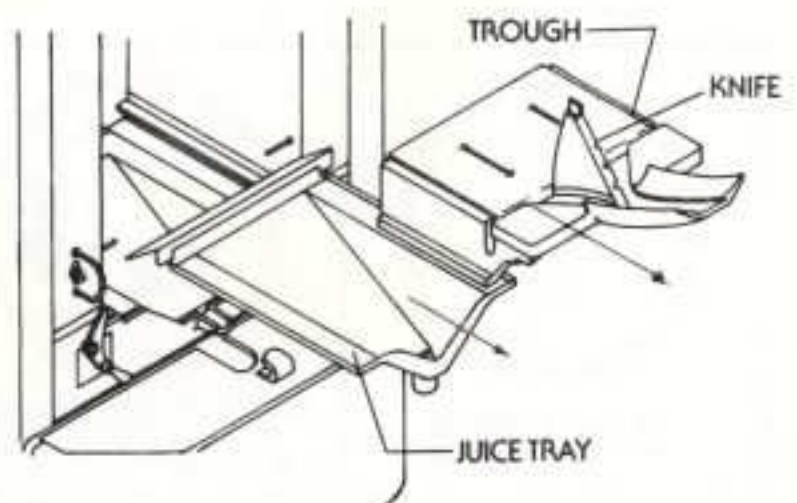
Pull out on red button and pivot open.

**NOTE:** Never operate machine unless tray is properly locked into position.



**4 SLIDE OUT INTERNAL PARTS.**

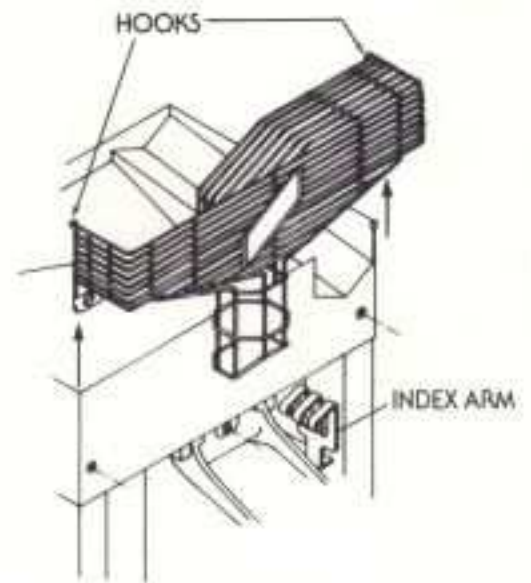
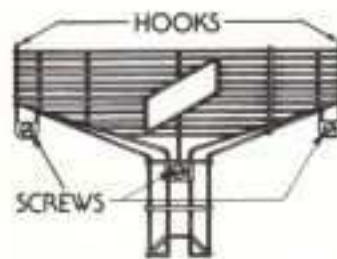
Avoid injury — watch for sharp knife.



**Note:** Make one individual responsible for overall care of machine.

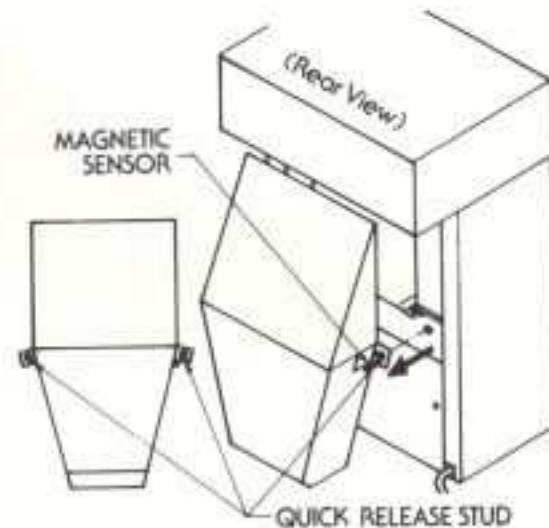
## 5 REMOVE WIRE BASKET:

- To remove basket turn quick lock screws 1/4 turn.
- Lift basket up.
- To replace be sure L&R hooks are secure before locking into position.
- Clean wax build-up on index arm.



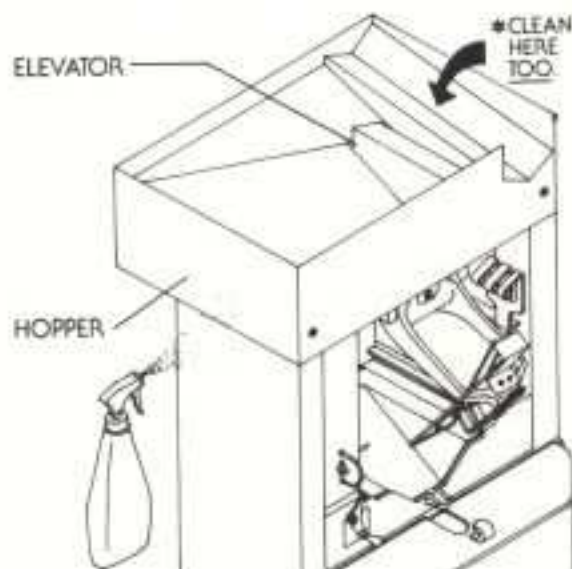
## 6 REMOVE PEEL CHUTE:

NOTE: Machine will not operate with chute removed.



## Daily:

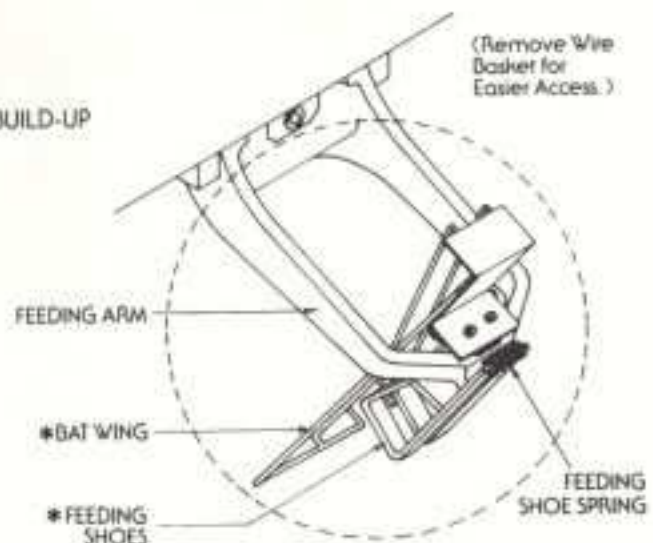
1. Save time and labor — don't give juice time to get sticky — clean machine shortly after use.
2. Atomize sheer metal with "Windex" and dry with paper towels. Avoid use of abrasive cleansers and greasy rags that will scratch or dull machine finish.



## Clean Carefully:

- Remove all wax build-up from this area.\*
- Feeding shoes must open and close freely.
- Examine condition of feeding shoe spring.
- Correct bar wing adjustment is important.

CLEAN WAX BUILD-UP



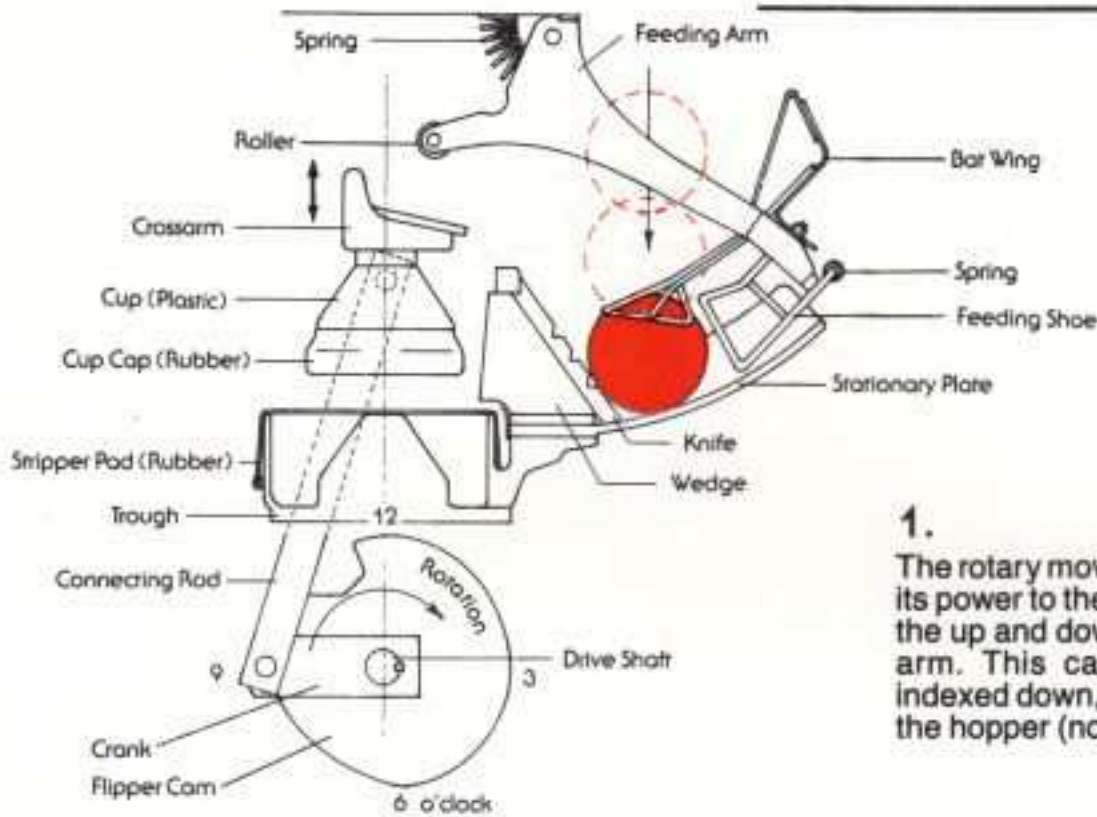
**Suggestion:** Prior to operation each day, spray those parts on which wax tends to build-up, with a food grade release such as Pam. This will make clean up easier.



# Understanding the Three Major Moving Parts

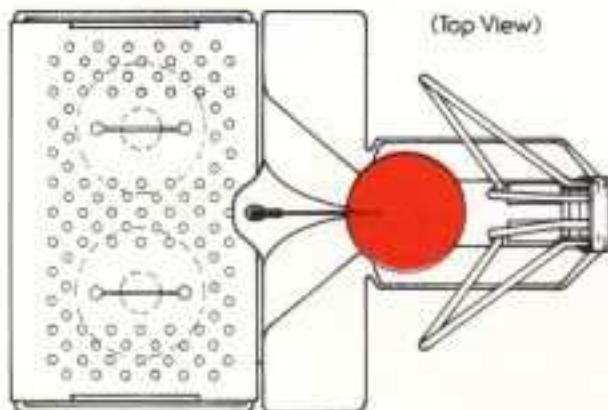
## The Feeding Arm, Crossarm, and Flipper Arm

(Side View — Left Hand Side)

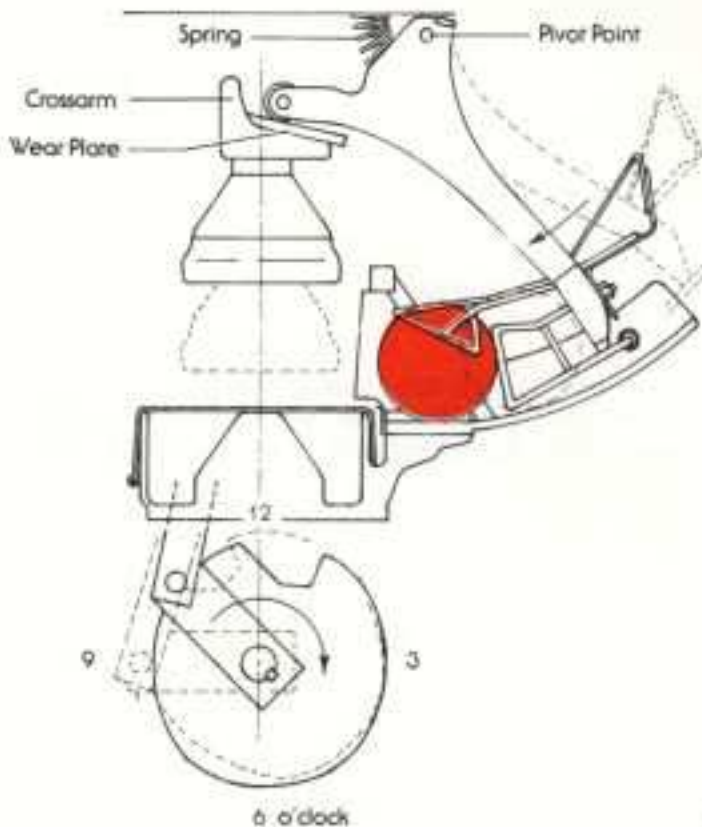


1.

The rotary movement of the cam and crank transmits its power to the connecting rod, which in turn creates the up and down piston-like movement of the crossarm. This causes oranges to be automatically indexed down, one-at-a-time, from the storage bin in the hopper (not shown).



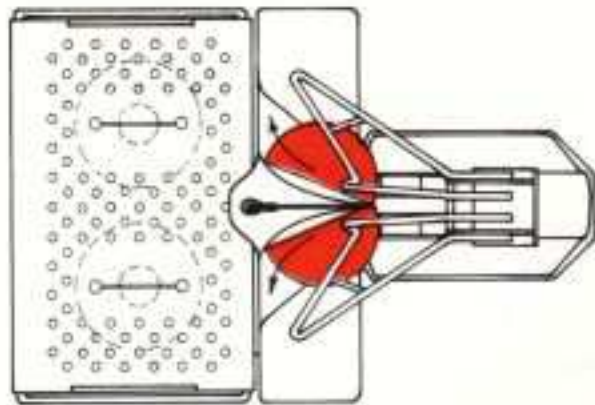
The orange falls into place on the stationary plate, resting against the knife.



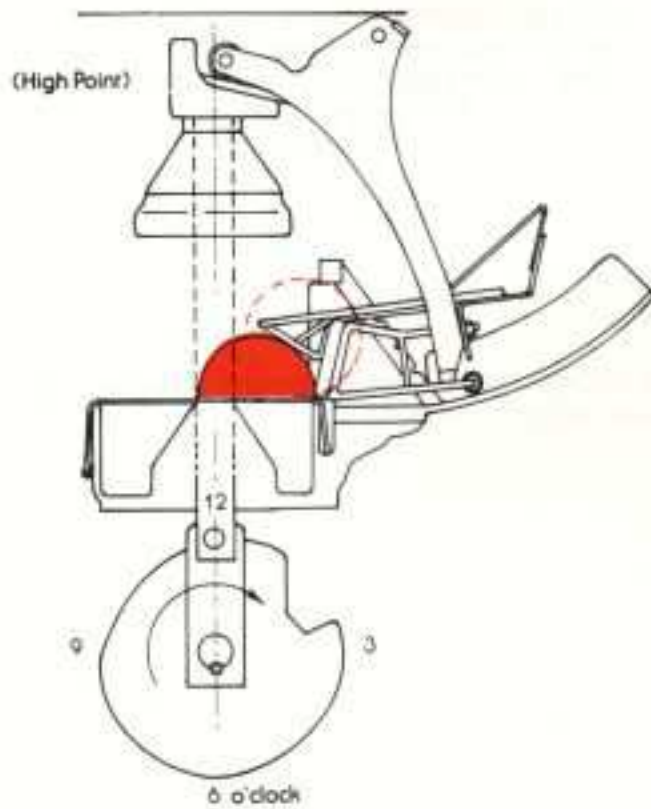
2.

As crossarm rises, the wear plate engages the feeding arm roller, forcing feeding arm to pivot inward against orange.

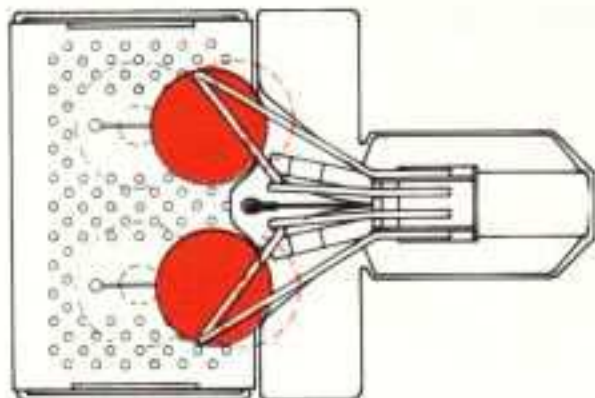
Feeding shoes push the orange into the knife slicing it in half.



The progressively inward movement of the feeding arm (and shoes) forces the orange halves to gently part around the wedge and follow the contour of the stat plate.

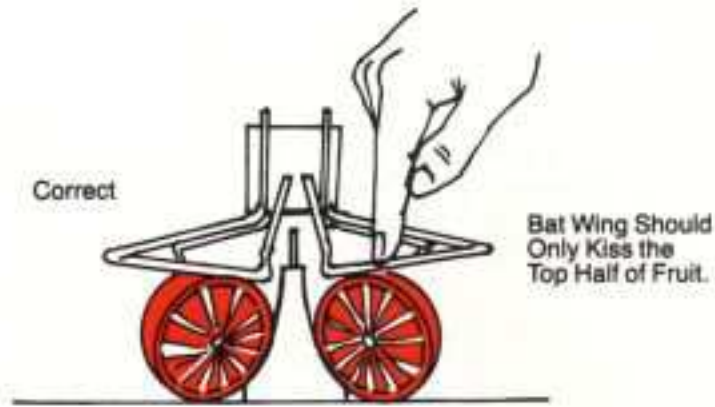


3. As the rotation of the crank reaches the 12:00 position, the crossarm will be at the high point of its stroke. The feeding arm will swing to its **maximum inward position.**\*



Orange halves are now correctly positioned face down on the rubber mat, where they wait to be centered over the squeezing cone by the flipper arm.

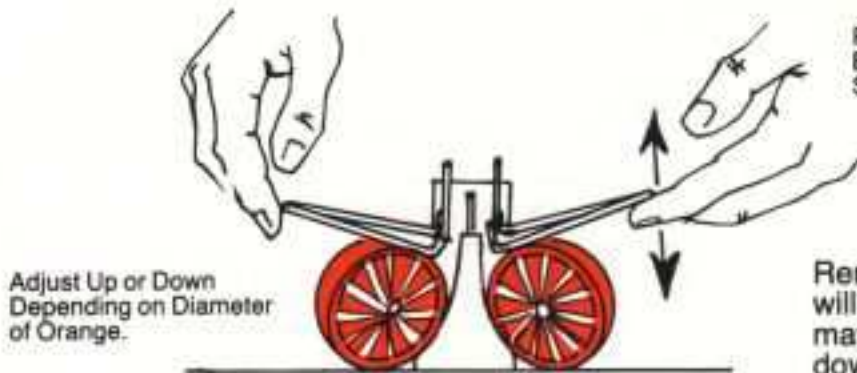




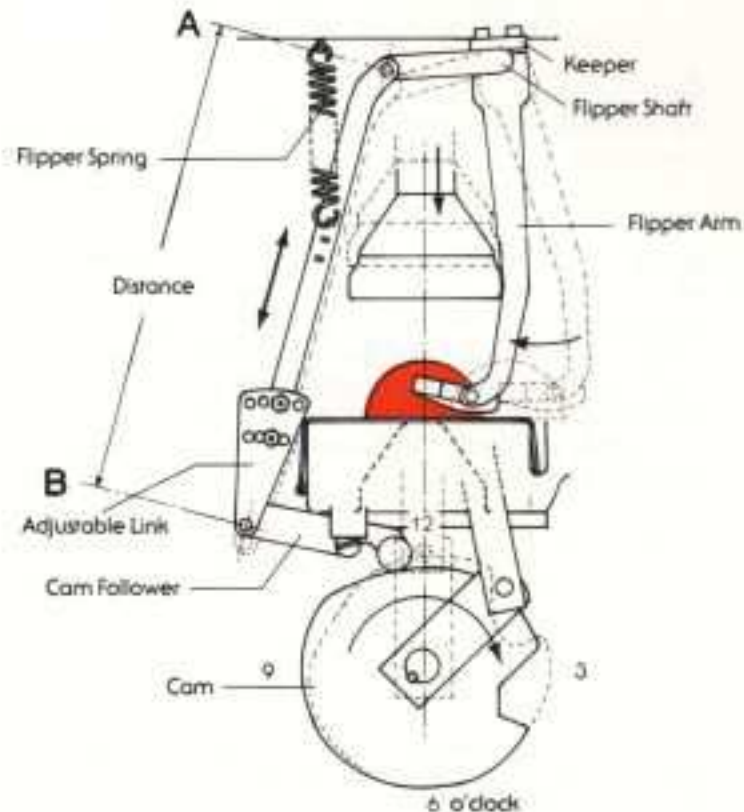
### Adjustment 1: The Bat Wing

The bat wing is designed to hold the halved orange in its track up until the time that it falls face down on the rubber mat. If the bat wing exerts too much pressure on the top half of the orange it may compress and then shoot the halved orange out the back of the machine without being squeezed.

To solve this problem, simply lift up on the bat wing. By relieving the pressure on the top half of the orange, the problem will be solved.



Remember: If bat wing is too high, the halved orange will not be properly controlled as it is fed inward and may not be placed correctly or may even turn upside down.



### 4.

The flipper arm will now guide orange halves inward and place them between the male and female cones.

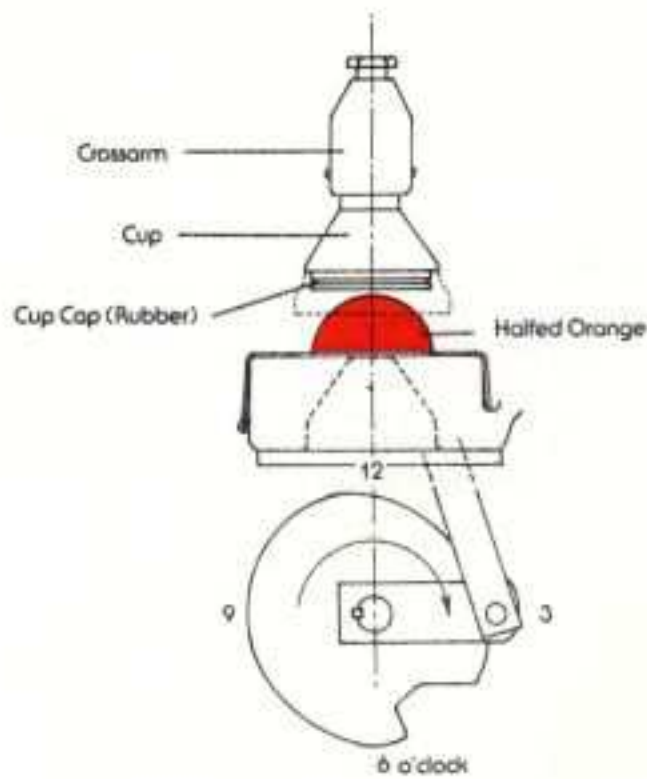
### Adjustment 2: The Flipper Arm

In order to insure maximum juice yield, it is necessary to have orange halves correctly aligned between male and female cones.

The distance which orange halves are placed is controlled by the adjustable link.

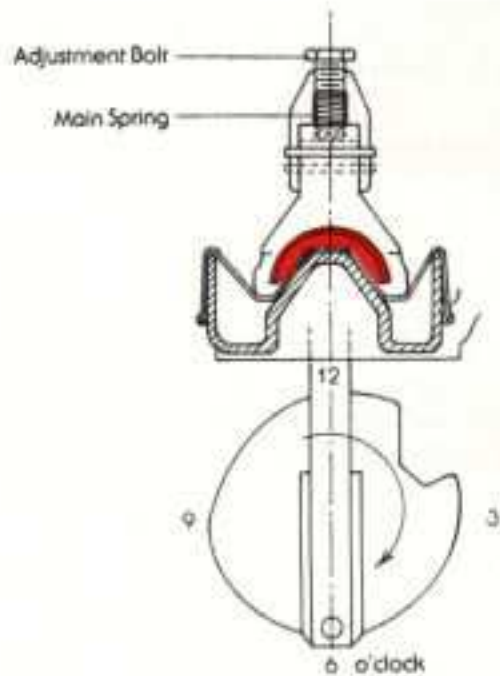
The greater the distance between point A and B, the deeper the flipper arm will push the orange halves into the machine. (When making adjustment, stop cam at position indicated in diagram).

\*Feeding arm adjustment.



5.

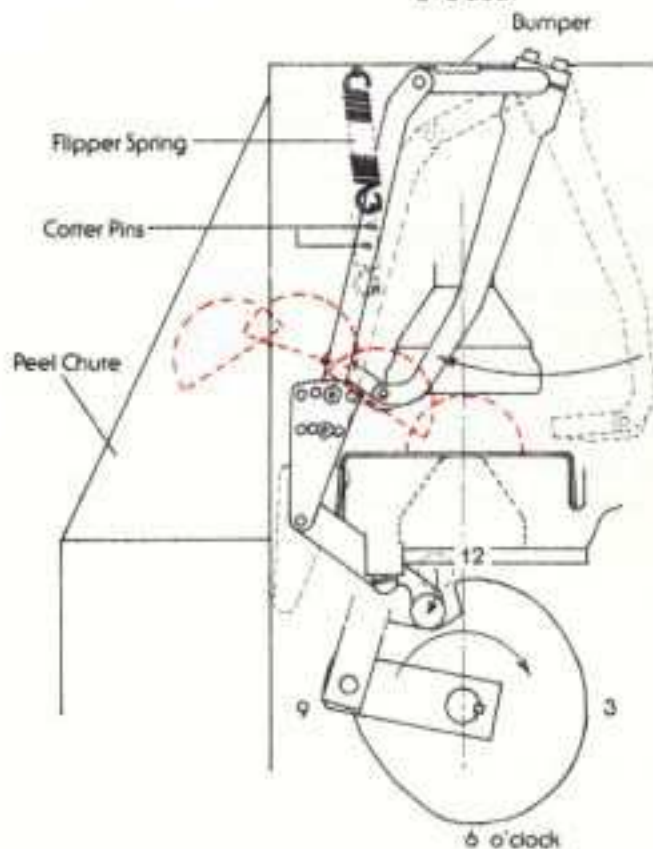
The crossarm descends, the cup and cup cap envelope the orange halves.



### Adjustment 3: Pressure of Squeeze

The adjustment bolt regulates the squeezing pressure of the machine. The proper way to squeeze an orange, is to remove all of the juice possible without breaking the peel. The pressure of squeeze needed will vary, depending on the diameter, thickness of the skin and sugar content of orange.

Generally, larger or thicker skinned oranges require less squeezing pressure.\*\* The crossarm at low point of stroke squeezes the juice from the orange.



6.

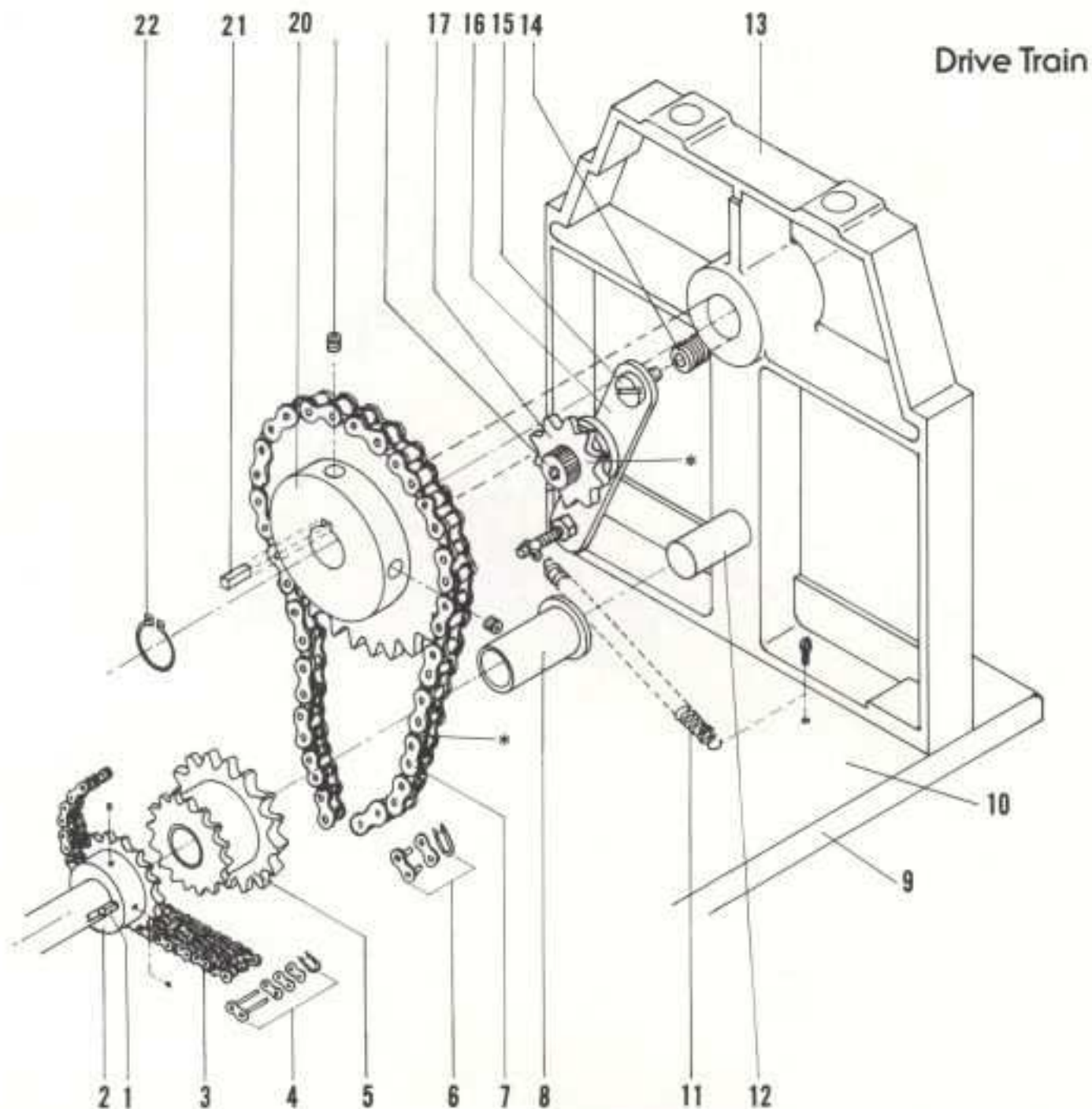
As cam follower drops into notch of cam, the flipper arm ejects squeezed peel into chute.

**NOTE:** To increase force of kick, flipper spring may be moved to the lower cotter pin. If an orange is pressed excessively hard, to the point where the skin is left flat after squeezing, it may not be ejected from the machine. (Reduce pressure of squeeze by adjusting bolt. See Adjustment 3). Check rubber cup cap and stripper pad for wear and replace if necessary.

\*\*To make pressure adjustment, stop crossarm at midstroke. Remove peel chute at rear of machine and with a common adjustable type wrench, adjust bolt up or down according to your needs.



# Parts List



NO.	PART NO.	DESCRIPTION	NO.	PART NO.	DESCRIPTION
1	KY04RG5-J298	MOTOR KEY	14	SC14UJ0	INSERT — IDLER PIVOT
2	SR01UJ5-JC64	MOTOR SPROCKET	15	SC12UJ0	SCREW — IDLER PIVOT
3	CH01RG0-JC01A	DOUBLE CHAIN	16	BP13UJ5	IDLER BRACKET
4	CH04RG0-JC04A	DOUBLE CHAIN CONNECTOR	17	SR04RG5-JC03	IDLER SPROCKET
5	SR02RG5-JC66	CLUSTER SPROCKET	18	SC11UJ0	SCREW — SHOULDER, IDLER
6	CH06GR0	SINGLE CHAIN CONNECTOR	19	SC19UJ0	SET SCREW — $\frac{5}{16}$ -18
7	CH03RJ0-JC01	SINGLE DRIVE CHAIN	20	SR06RJ5-JC62	SPROCKET — UPPER DRIVE
8	BU01UJ0-JC66	BUSHING — CLUSTER SPROCKET	21	KY03RG5	KEY — SPROCKET
9	GE03UJ0-JC48	GASKET — BASE PLATE	22	WA06UJ0	$\frac{7}{8}$ GRIP RING
10	SB02RG5-JC85	BASE PLATE			
11	SP01UJ0-JC02	IDLER SPRING			
12	SH02RG0	JACK SHAFT			
13	CA02RJ5-JC61	RH — STANCHION			

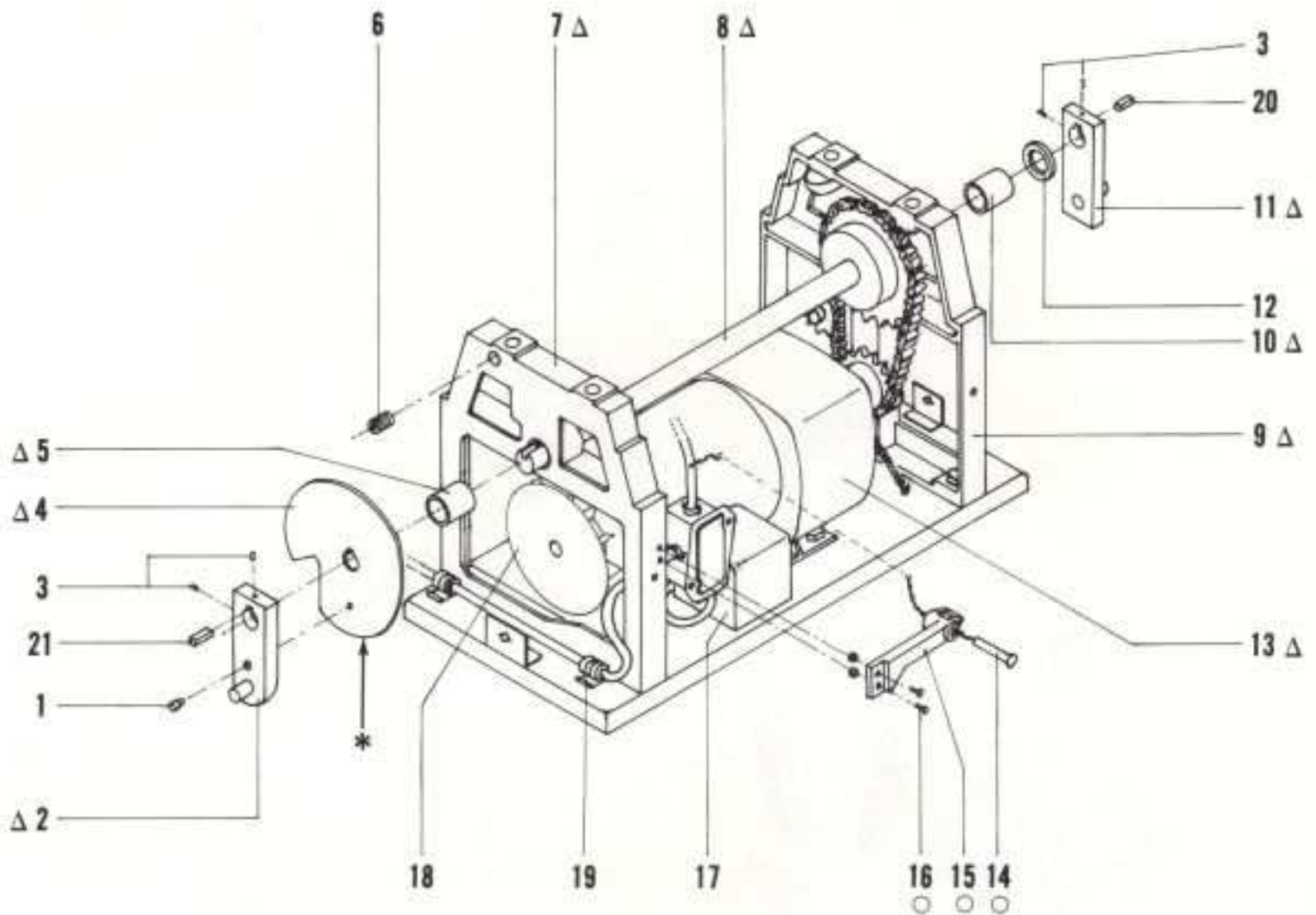
All parts on this page are common to Models W-46 & W-47.

**Note:**

1. If your machine is equipped with 220/50 motor. Please note when placing orders:

\* Lubricate

## Base Assembly and Motor



NO.	PART NO.	DESCRIPTION	NO.	PART NO.	DESCRIPTION
1	SC20UJ0	SCREW — 1/4-20 x 3/4 SKT. HD. CAP	11	BP10RJ5-PL1048	RH — CRANK
2	BP09RJ5-PL1043	LH CRANK	12	BU08UJ0-JC73	SPACER — RH CRANK
3	SC18UJ0	SET SCREW — 1/4 — 28 (2)	13	EL02RJ0-J259	MOTOR
4	SB06RS5-J257	FLIPPER CAM	14	EL16UJ0	SWITCH — MAGNETIC — RESERVOIR
5	BU03UJ0-JC67	BUSHING — STANCHION LH	15	PL16UJ5	SWITCH HOLDER — RESERVOIR
6	SC21UJ0	INSERT — LH STANCHION	16	SC13UJ0	SCREW — 10-32 FR. HD. (2)
7	CA01RJ5-JC60	LH STANCHION	17	PL06UJ5	RELAY COVER
8	SH01RG5-J12	MAIN SHAFT	18	EL40RJ0	FAN — MOTOR
9	CA02RJ5-JC61	RH STANCHION	19	EL30UJ0	LINE CORD HOLDER
10	BU03UJ0-JC67	BUSHING — STANCHION RH	20	KY02RG5	KEY — RH CRANK
			21	KY01RG5	KEY — LH CRANK

Note: Part #2 & 11 must be replaced as a set only.

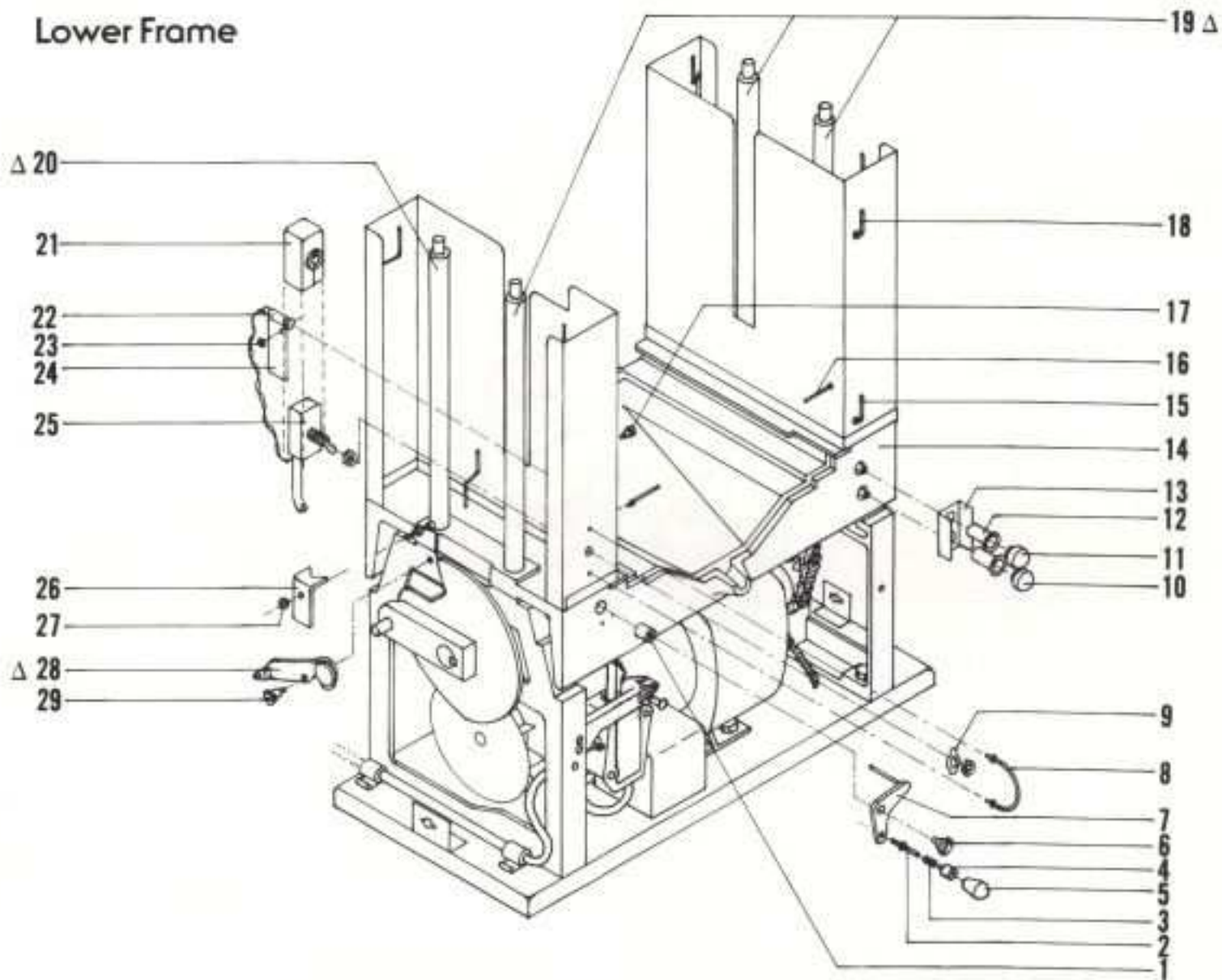
Δ — Note: Part change in earlier models.

○ — Part specific to W-47 only.

\* — Lubricate periphery of cam with wiper grease.



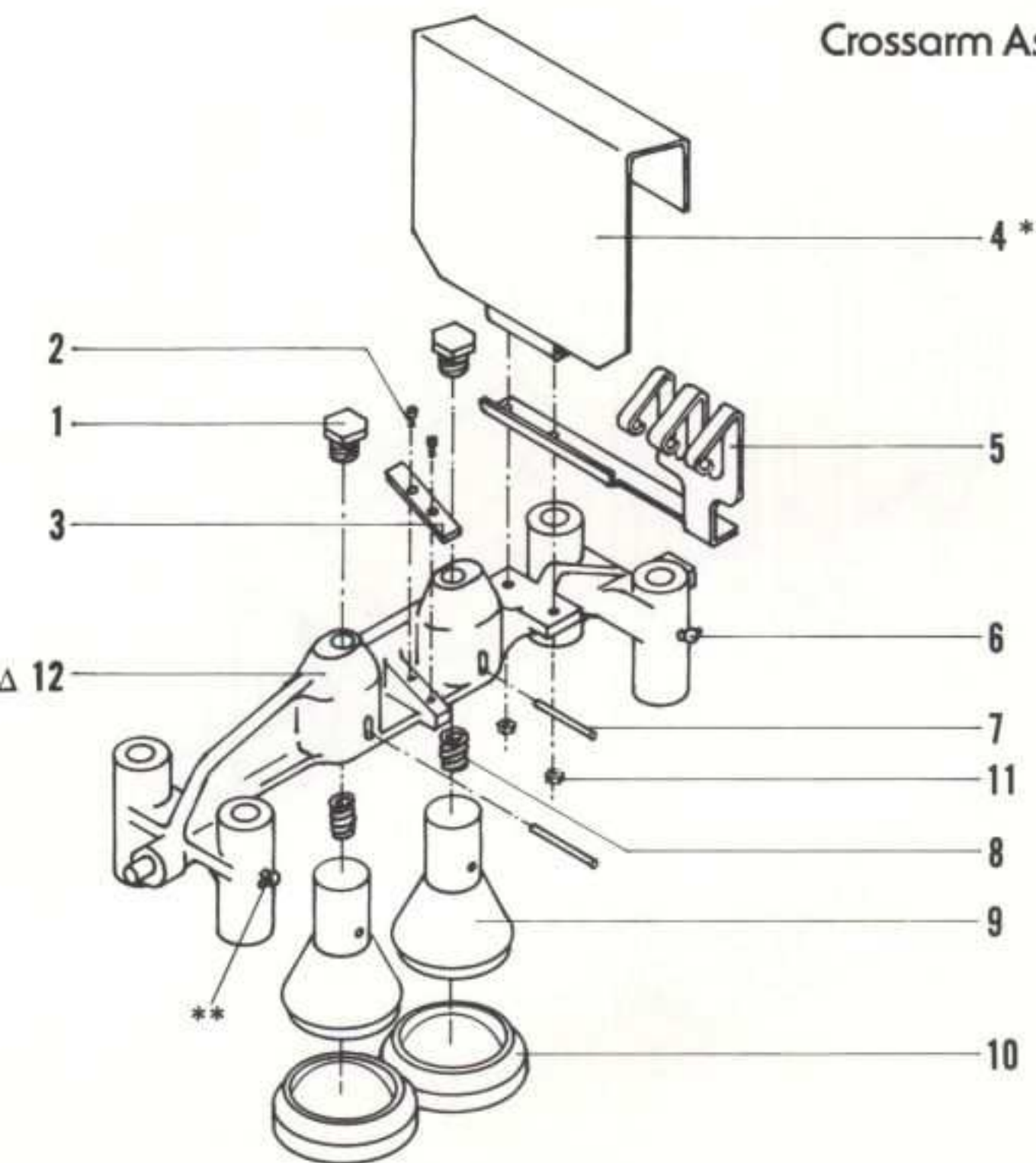
# Lower Frame



NO.	PART NO.	DESCRIPTION	NO.	PART NO.	DESCRIPTION
1	SC23UJ0	LINE LOCK — INSERT	17	SC28UJ0-152	LOCK SCREW — INSIDE SHIELD
2	SB32UJ5	LINE LOCK — STUD	18	PN10UJ5-JC89	GUARD HOOK — SHORT
3	SP06UJ0	LINE LOCK — SPRING	19	SH04RG5-JC75	POST (3)
4	SB33UJ5	LINE LOCK — CAP	20	SH04RG6	POST (STUD)
5	GE02UJ0	LINE LOCK — KNOB	21	RU09UJ0	SWITCH BOOTH
6	SC25UJ0	LINE LOCK — SCREW	22	EL15UJ0	MAGNETIC SWITCH — GUARD
7	SB34RJ5	LINE LOCK — BODY	23	NU04UJ0	NUT 10-32 SS.
8	PN08UJ5	SWITCH — GUARD	24	SB42UJ5	SWITCH (GUARD) HOLDER
9	EL14UJ0-JC55	SWITCH — PLATE	25	EL13UJ0-J191	ON-OFF TOGGLE SWITCH
10	EL10RG0-JC58	LENS — AMBER	26	SB23UJ5	CAM FOLLOWER — KEEPER
11	EL09RG0-JC58	LENS — RED	27	NU05UJ0	NUT 1/4-20 SS.
12	EL07RG0-JC57	LAMP (2)	28	SB13RS5-J306N	CAM FOLLOWER
13	SB44RG5	LAMP GUARD	29	SC22UJ0-J159	CAM FOLLOWER — SCREW
14	CA03RJ5-J403	CENTER SECTION			
15	PN09UJ5-JC89	GUARD HOOK — LONG			
16	PN10UJ5	STOP PIN (2)			

Δ — Note: Part change in earlier models.

## Crossarm Assembly



NO.	PART NO.	DESCRIPTION
1	SC37UJ0-J236	CROSSARM BOLT (2)
2	SC09UJ0-J114	SCREW — WEAR PLATE (2)
3	BP05RS5-J197	WEAR PLATE
4	SM41RJ5-PL1018	ELEVATOR (46 or 47)
5	SB03RJ5-J358	INDEX ARM
6	GE06UJ0	GREASE — FITTING (4)
7	PN16RS0-J15	CUP PIN (2)
8	SP03RS0-J14	MAIN SPRING (2)
9	PL01RS5-J163	CUP (2)
10	RU03RS0-J144	CUP CAP (2)
11	NU13UJ0	NUT — ELEVATOR (2)
12	CA09RJ5-J407	CROSSARM

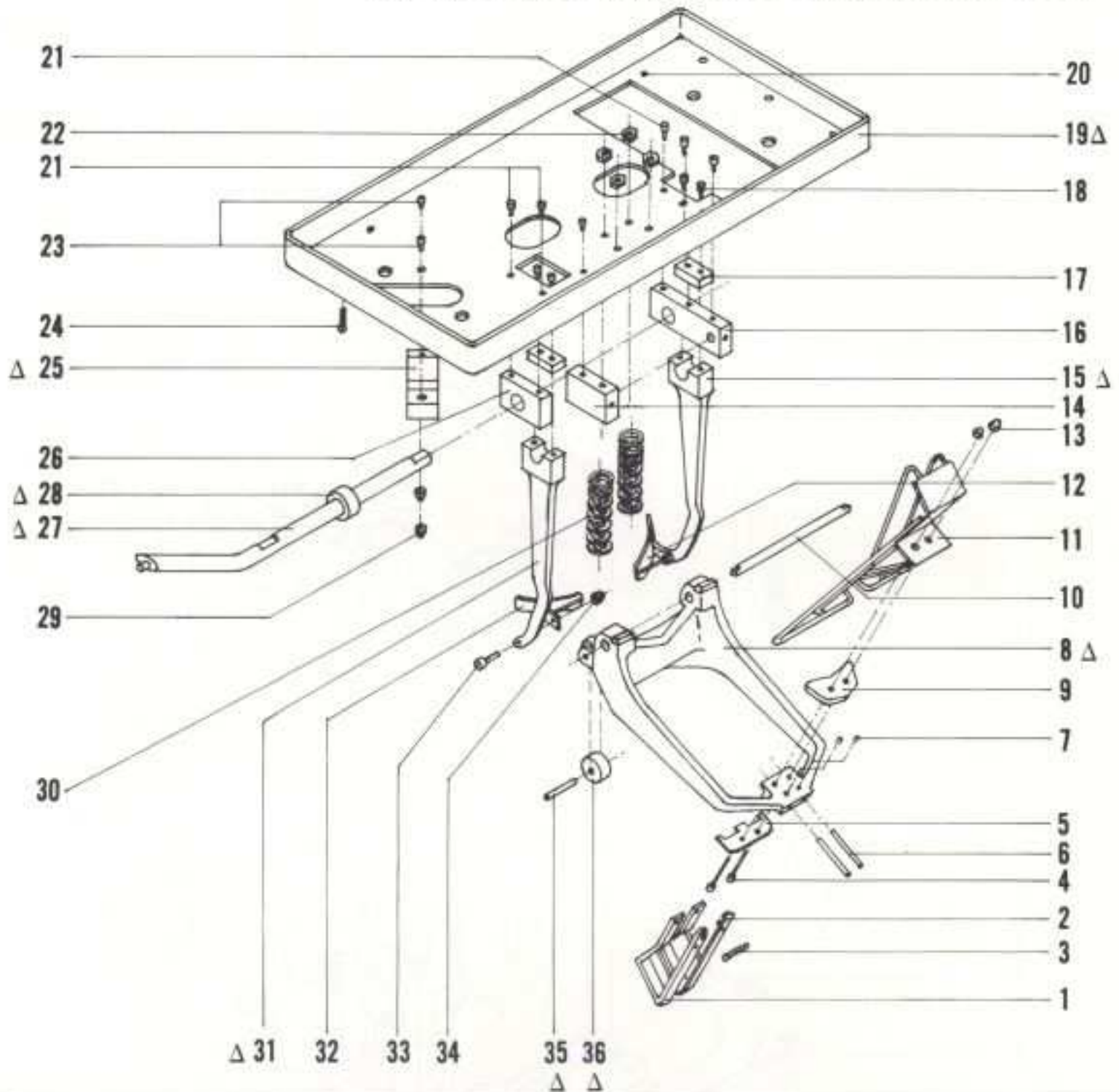
\*Specify Model No. W-46 or W-47.

\*\*Lubricate grease fittings regularly (4). (Use food grade grease.)

Δ — Note: Part change in earlier models.



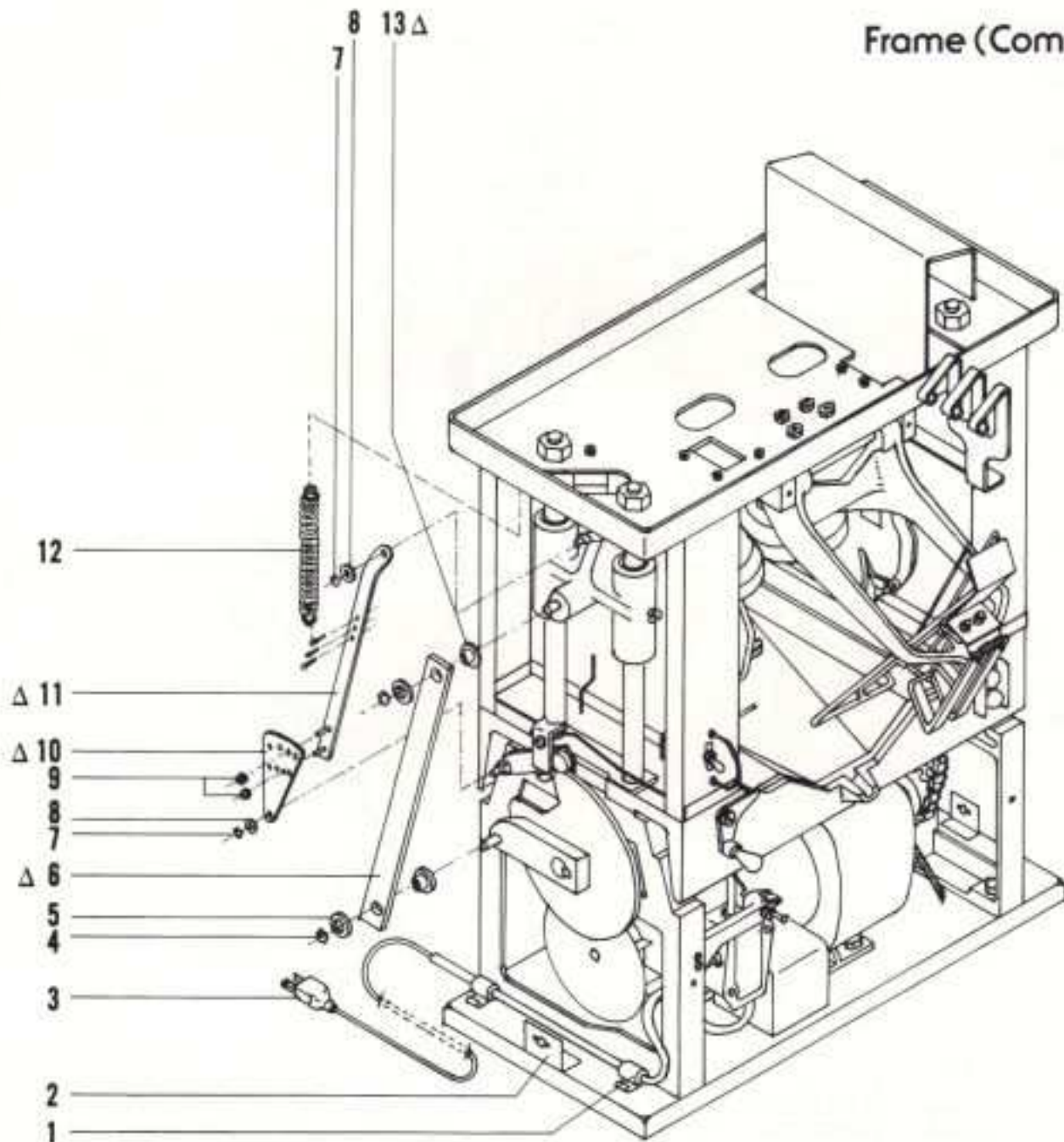
## Top Plate Assembly and Feeding Arm Assembly



NO.	PART NO.	DESCRIPTION	NO.	PART NO.	DESCRIPTION
1	SB14RS5-J366	LH FEEDING SHOE	20	SC30UJ0	SET SCREW — 1/4-28 × 3/4 (4)
2	SB16RS5-J367	RH FEEDING SHOE	21	SC32UJ0	SCREW — 5/16-18 × 5/8 SKT. CAP SS. (5)
3	SP07UJ0-J354	SPRING — FEEDING SHOE	22	NU02UJ0	NUT — 3/8-16 HEX. SS. (4)
4	SC44UJ0-J95	SCREW — FEEDING SHOE, LIMIT	23	SC29UJ0	SCREW — 1/4-20 × 1 1/4 HEX. HD. SS. (2)
5	SB16UJ5-J361	FEEDING SHOE LIMIT	24	PN18UJ0	COTTER PIN — SS.
6	PN12UJ5-J199	FEEDING SHOE PINS (2)	25	RU06RJ0	BUMPER
7	SC24UJ0	SET SCREW — 1/4-20 — FEEDING ARM (2)	26	BP03RG5	TOP PLATE BLOCK — LH
8	CA08RS5-J192	FEEDING ARM	27	SH03RJ5-J256	FLIPPER SHAFT
9	RU07RS0-J274	MOUNTING PAD	28	GE01RG0-J311	COLLAR
10	SH05RS5-J196	FEEDING ARM SHAFT	29	NU10UJ0	CAP NUT
11	WI04RS5-J75	BAT WING	30	SP05RS0-J198A	SPRING FEEDING ARM (2)
12	SB08RS5-J176N	RH FLIPPER SS.	31	CA06RJ5-J301	LH — FLIPPER ARM
13	NU09UJ0-J77	NUT — BAT WING (2)	32	SB07RS5-J176N	LH — FLIPPER — SS.
14	BP02RG5	TOP PLATE BLOCK — MIDDLE	33	SC36UJ0-J112	SCREW — 1/4-20 × 1" SKT. HD. CAP SS. (2)
15	CA07RJ5-J300	RH-FLIPPER ARM	34	NU10UJ0	CAP NUT
16	BP04RG5	TOP PLATE BLOCK — RH	35	PN13UJ0-J194	PIN — FEEDING ARM
17	BP06UJ5-J246	KEEPER (2)	36	GE07UJ5-J193	ROLLER
18	SC36UJ0-J118	SCREW — 1/4-20 × 1" SKT. HD. CAP SS.			ROLLER FEEDING ARM
19	SB01RJ5-J303	TOP PLATE			

△ — Note: Part change in earlier models.

## Frame (Complete)

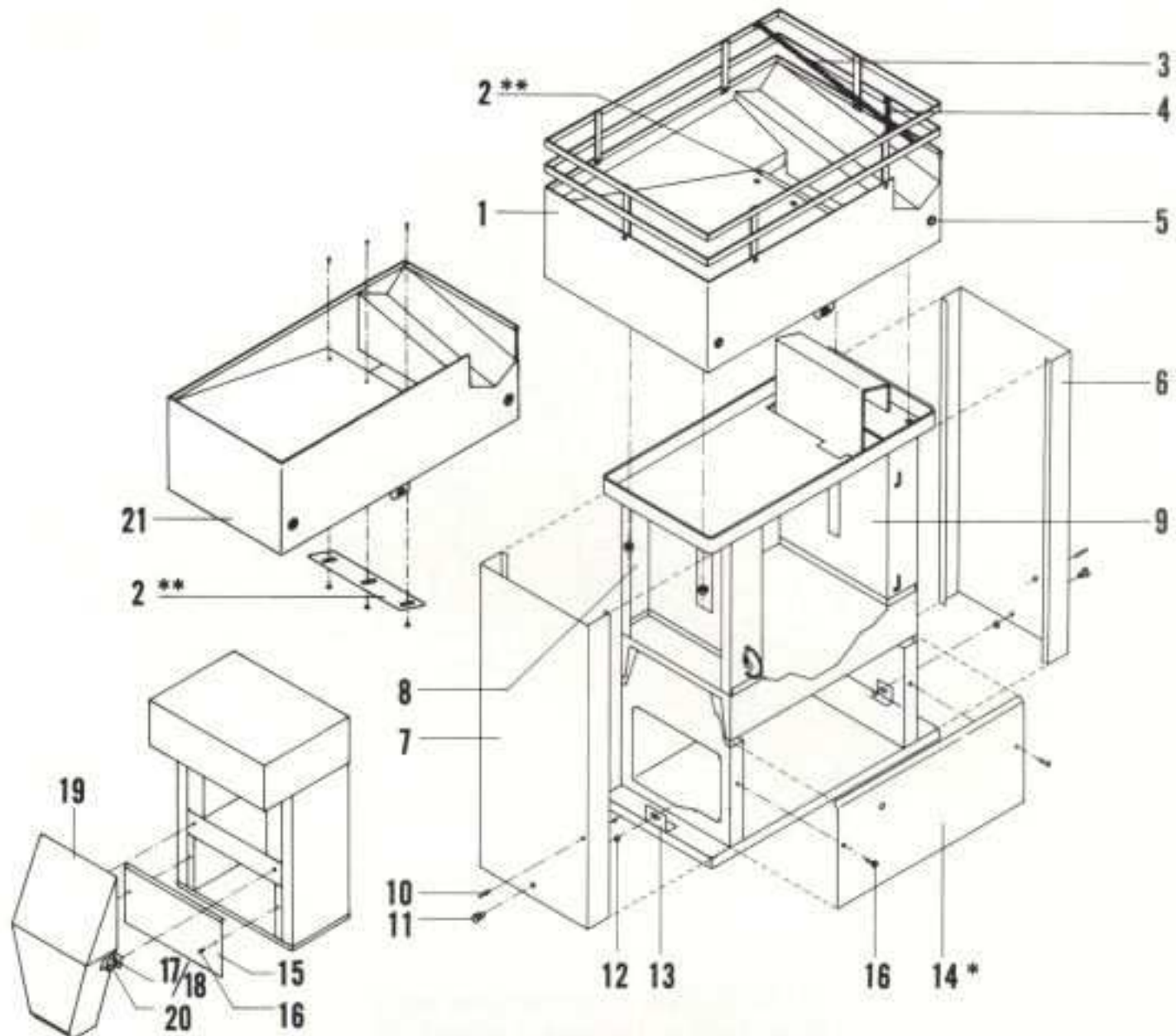


NO.	PART NO.	DESCRIPTION	NO.	PART NO.	DESCRIPTION
1	EL30UJ0	LINE CORD HOLDER (2)	8	WA10UJ0	5/16 SS. FLAT WASHER
2	SB22UJ5	OUTSIDE SHIELD BRACKET (2)	9	NU09UJ0	10-24 ELASTIC STOP NUT (2)
3	EL08UJ0	LINE CORD	10	SB10RG5	SHORT FLIPPER LINK (ADJ.)
4	WA14UJ0	1/2 RETAINING RING (4)	11	SB09UJ5	LONG FLIPPER LINK
5	WA08UJ0	1/2 SS. FLAT WASHER (4)	12	SP04UJ0-J100	FLIPPER SPRING
6	BP07RJ5-J414	CONNECTING ROD (2)	13	BU02UJ0-JC68	CONNECTING ROD BUSHING (2)
7	WA09UJ0	5/16 RETAINING RING			

Δ — Note: Part change in earlier models.



# Sheetmetal

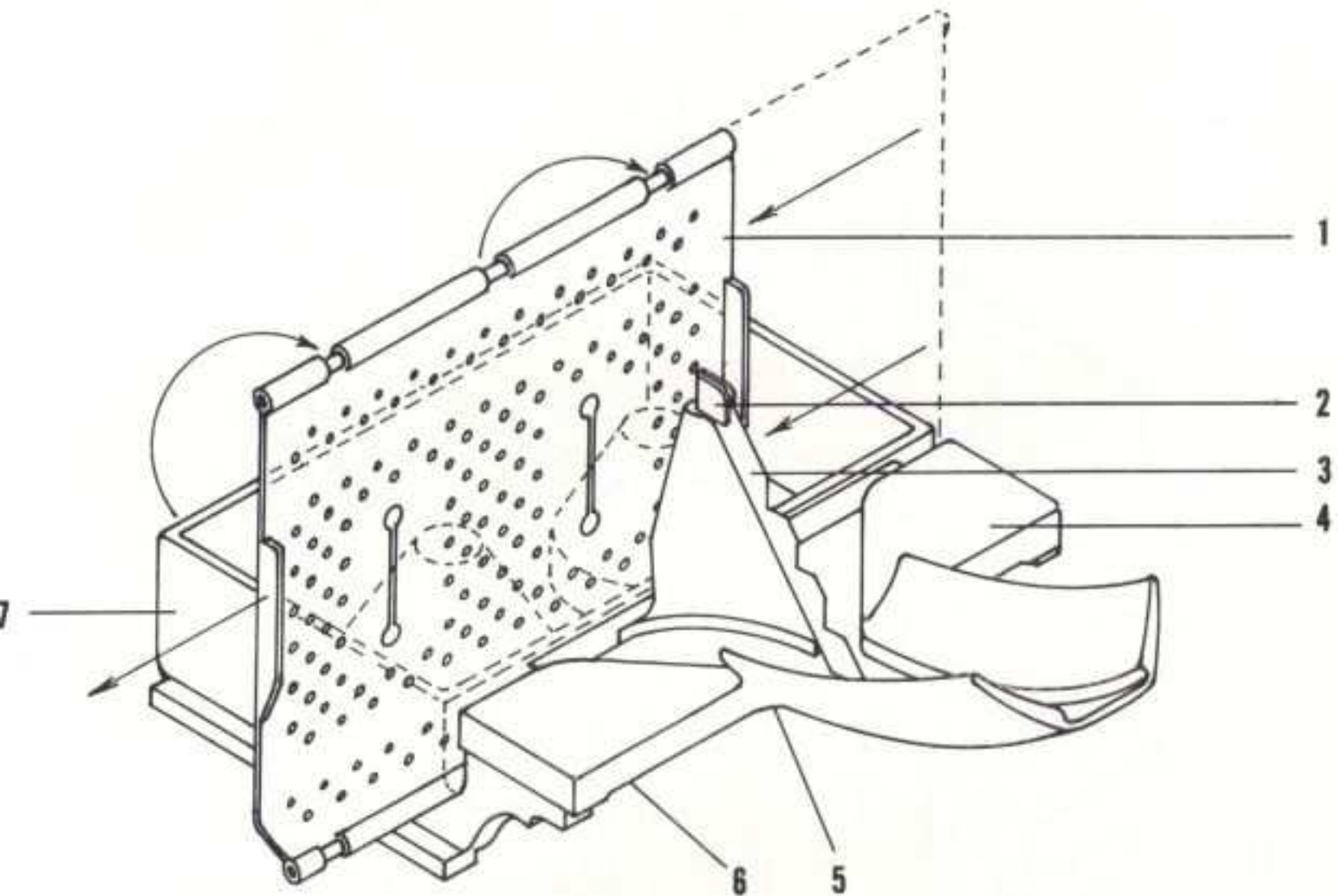


NO.	PART NO.	DESCRIPTION	NO.	PART NO.	DESCRIPTION
1	SM21RP5-JC18	HOPPER — LARGE — W-47	13	SB22UJ5-J320	OUTSIDE SHIELD BRACKET
2	SM23RJ5	HOPPER SPACER PLATE W-47	14	SM05RG5-J418	FRONT PLATE
3	SP02UJ0-JC77	SPRING — HOPPER — LONG	15	SM06RG5	BACK PLATE
4	SP01UJ0-JC78	SPRING — HOPPER — SHORT	16	SC16UJ0	SCREW — 10-24 SS. PAN HD.
5	SC43UJ0-J179	INSERT — QUICK LOCK STUD	17	SB40UJ5	PEEL CHUTE HOOK RH
6	SM02RJ5-JC09	RH OUTSIDE SHIELD	18	SB41UJ5	PEEL CHUTE HOOK LH (Not Shown)
7	SM01RJ5-JC09	LH OUTSIDE SHIELD	19	SM40RJ5-J357	PEEL CHUTE
8	SM03RJ5-J405	LH INSIDE SHIELD	20	EL20UJ0	PEEL CHUTE — MAGNET
9	SM04RJ5-J406	RH INSIDE SHIELD	21	SM07RR5	HOPPER — SMALL — W-46
10	PN05UJ5	STUD — RESERVOIR			
11	SC17UJ0-J179	QUICK LOCK STUD			
12	WA16UJ0	QUICK LOCK STUD RING			

\*When ordering outside panel or front plate specify Model W-46 or W-47.

\*\* Specify Model No. W-46 or W-47.

## Trough and Stationary Plate



**CAUTION:** Avoid Personal Injury  
Sharp Knife — Remove or cover knife  
when cleaning or replacing rubber pad.

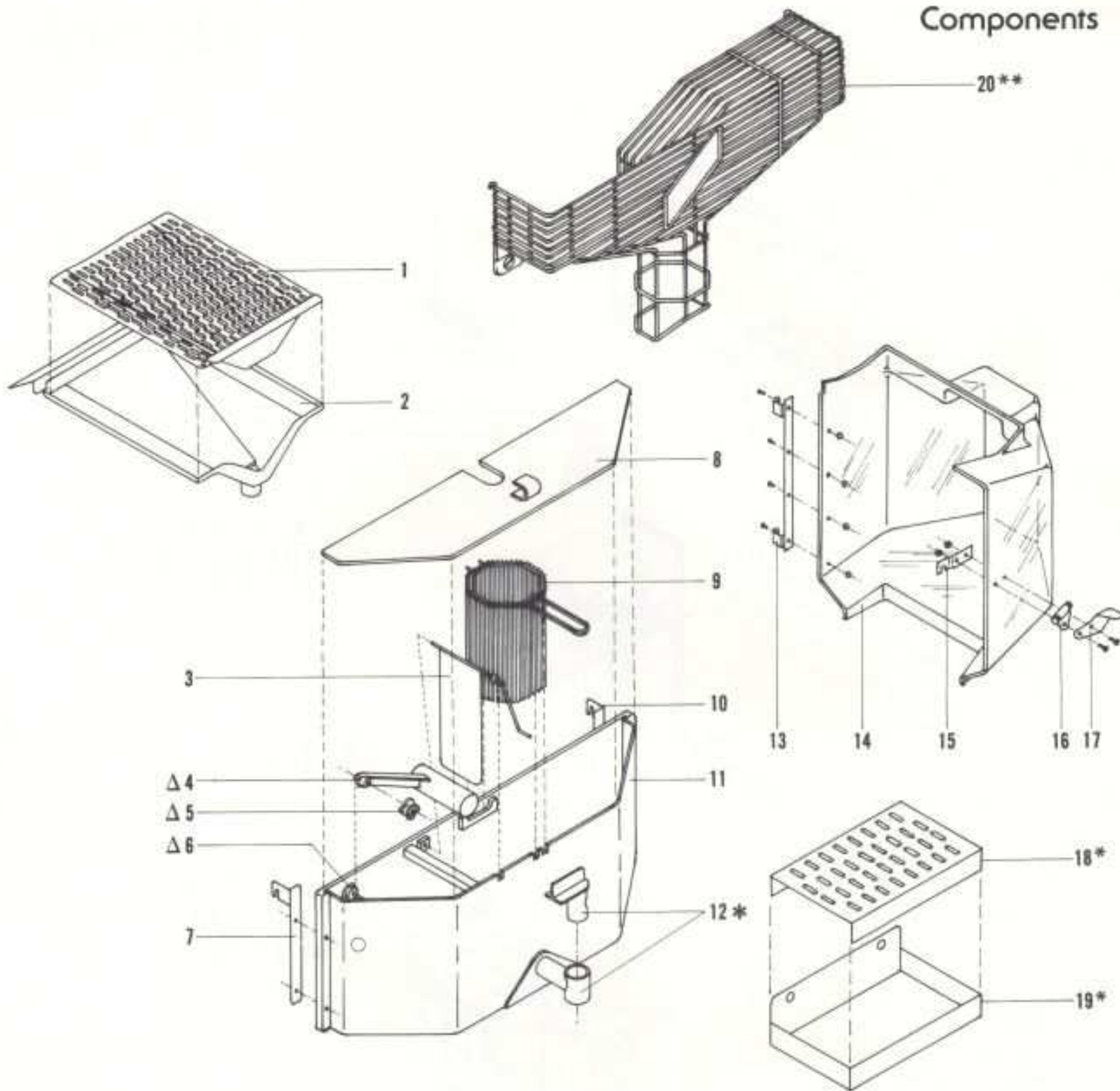
NO.	PART NO.	DESCRIPTION
1	RU02RS0-J279N	STRIPPER PAD
2	GE05UJ5-JC80	KNIFE CLIP
3	SB18RS5-J201N	KNIFE
4	CA05RS5-J125N	STATIONARY PLATE
5	NU12UJ0-JC80	WING NUT
6	NU09UJ0	NUT (2)
7	CA04RS5-J78N	TROUGH

NOTE: For easy removal of stripper pad (1), unhook from 3 hooks on the back side of trough (7), lift upward, unhook from 3 front hooks and slip sideways through slot.

• **Important:** Knife may be sharpened as you would any other knife. Check for sharpness regularly. (A dull knife may cause operational problems.)



# Components



NO.	PART NO.	DESCRIPTION	NO.	PART NO.	DESCRIPTION
1	SB05UJ5	FLAT STRAINER (W46 only)	11	PL07RJ1	RESERVOIR — PLASTIC — HANDMADE
2	SB04UJ5	JUICE TRAY	12	PL11UJ0	VALVE
3	SM48UJ5	AGITATOR	13	SB26UJ5	GUARD HINGE
4	PL15UJ6	FLOAT — BODY	14	PL05RJ5	PLASTIC GUARD (CLEAR)
5	PL15UJ7	FLOAT — NUT	15	SB28UJ5	GUARD LATCH
6	PL15UJ8	FLOAT — STEM	16	SB30UJ5	GUARD MAGNET HOLDER
7	SB20UJ5	RESERVOIR HOOK — LH	17	SB29UJ5	GUARD HANDLE
8	PL08RJ5	RESERVOIR COVER — HANDMADE	18	SB18RG5-J413	DRIP TRAY STRAINER*
9	WI01UJ5	RESERVOIR STRAINER — WIRE	19	SB19RG5-J412	DRIP BOX*
10	SB21UJ5	RESERVOIR HOOK — RH	20	WI03RP5	BASKET — MODEL W47**

\*Drip Tray Set Part No. SB17RG5-J412-413

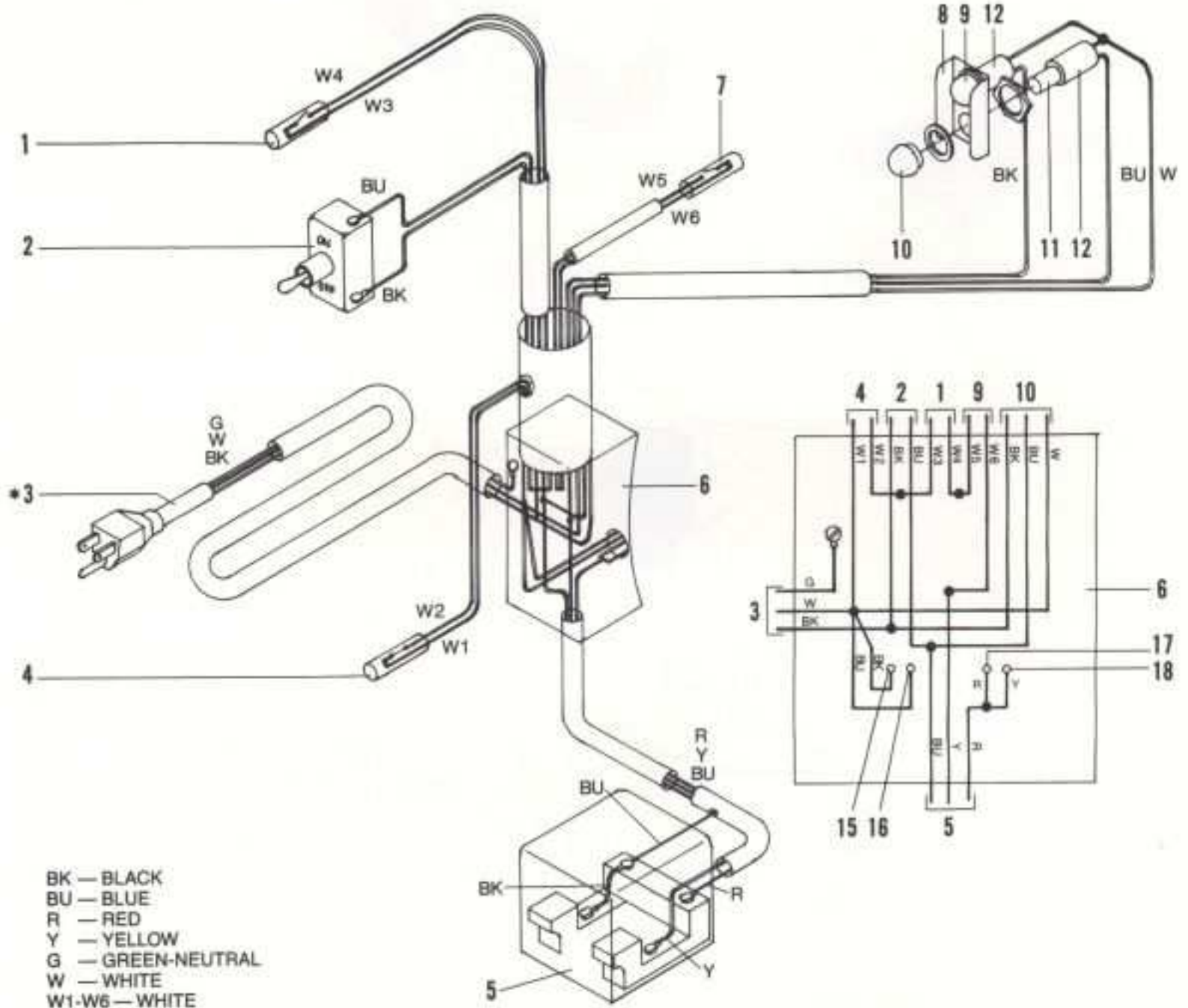
○ — Specify model W-46, W-47 or W-48.

\*\*Basket — Model W46 Part No. WI03RR5

△ — Note: Part change in earlier models.

**\*NOTE: Valve** — Valve stem should be removed from valve body for cleaning. The stem can be lubricated with food grade lubricant or vegetable oil for smooth operation.

# Electrical



NO.	PART NO.	DESCRIPTION	NO.	PART NO.	DESCRIPTION
1	EL15UJ0	MAGNETIC SWITCH — GUARD	7	EL15UJ0	MAGNETIC SWITCH — PEEL CHUTE
2	EL13UJ0	TOGGLE SWITCH	8	SB44RG5	LAMP GUARD
3	EL06UJ0	LINE CORD	9	EL09RG0	LENS — RED
4	EL16UJ0	MAGNETIC SWITCH — RESERVOIR	10	EL10RG0	LENS — ORANGE
5	EL04UJ0	RELAY	11	EL08RG0	LAMP (2)
6	—	JUNCTION BOX (MOTOR)	12	EL07RG0	LAMP HOLDER (2)

\*Never operate machine unless properly grounded.  
 Never use an extension cord. (Plug machine directly into outlet.)

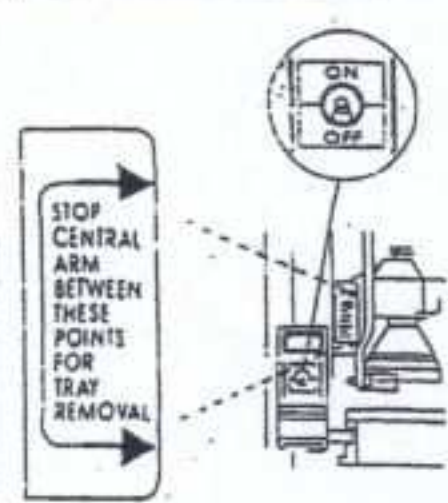


# Trouble Shooter's Guide

Problem	Solution
<b>Not squeezing hard enough.</b>	Adjust crossarm bolt (down), check main spring, check rubber cup cap for wear. Be sure halved orange is being centered directly under cup before it is pressed. Adjust flipper link. (See pg. 13 & 14, #4 & #6.)
<b>Squeezing too hard.</b>	Examine orange quality, size, and skin thickness. Is orange green? Is it a navel? Change oranges. Be sure halved orange is being pressed directly between male and female cone. If orange is pressed off center, juice may taste bitter. Adjust flipper link. Adjust crossarm bolt (up). (See pg. 13 & 14, #4 & #6.)
<b>Orange jamming in knife area.</b>	Check size and firmness of orange. Check to see if knife is sharp. Bat wing — too low, adjust slightly. (See pg. 13.) Feeding shoes must open and close freely. Leading inside corner must ride on stainless steel strip at base of knife wedge. Feeding arm must at its maximum inward stroke come to within $\frac{1}{16}$ of knife. Stationary plate must be free of wax build up.
<b>Halved oranges not being centered under cup.</b>	If halved orange is being placed too far into machine, shorten length of flipper link.** If halved orange is not placed far enough into machine, lengthen flipper link. Check bat wing. (See pg. 13.)
<b>Broken cup.</b>	Machine has been operated without trough properly locked into place.
<b>Juice splashing.</b>	See page 13 Flipper Link adjustment or Bat Wing adjustment.
<b>Ejecting halved oranges without squeezing.</b>	Bat wing adjustment too low. Lift up slightly. (See pg. 13.)
<b>Machine skipping at low point of stroke.</b>	Replace drive chain. Check for loose crank or sprocket. Possible bushing wear.
<b>Banging noise:</b>	If there is loud banging sound which occurs as oranges are being ejected from machine. Possibly feeding arm is opening too far. Check rubber bumper.
<b>Squeek.</b>	Lubricate machine, See pg. 15, 16, & 18.
<b>Machine does not run (no indicator light).</b>	Is machine plugged in? Is there power at the outlet?
<b>Yellow light only.</b>	Guard or peel chute not closed completely. Magnet from guard or peel chute missing. Possible magnetic switch.
<b>Red light goes on, but machine doesn't run.</b>	Toggle switch. Line cord.
<b>Relay chattering.</b>	Power coming to machine is too weak. Do not use extension cord. Check voltage at outlet. Relay tips are worn. Replace relay.
<b>Lamps burnt.</b>	Water problem. (Do not hose machine).



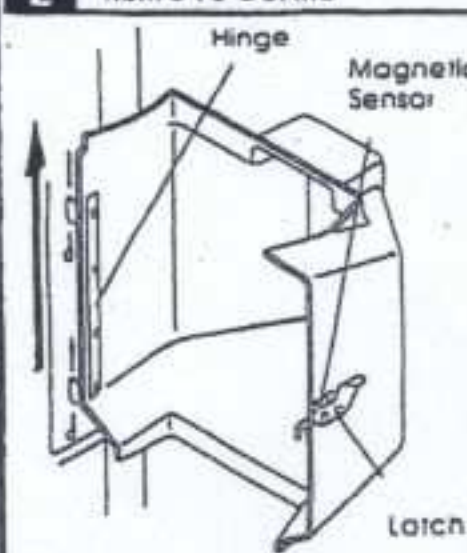
**1 STOP MACHINE**



STOP CENTRAL ARM BETWEEN THESE POINTS FOR TRAY REMOVAL

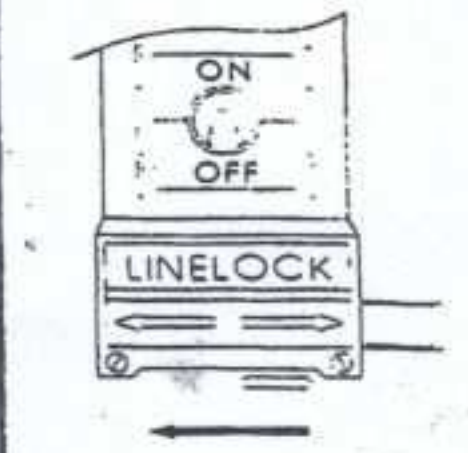
Switch off machine with central arm in position shown

**2 REMOVE GUARD**



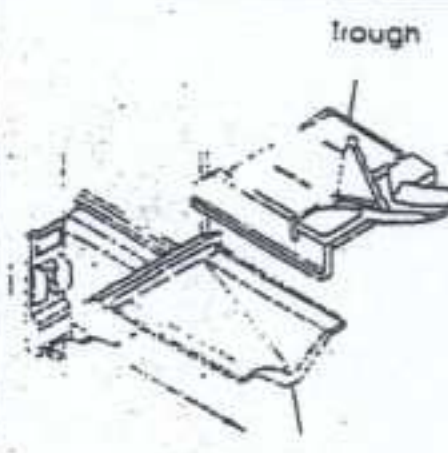
Wash: warm water only with soft cloth

**3 LINELOCK**

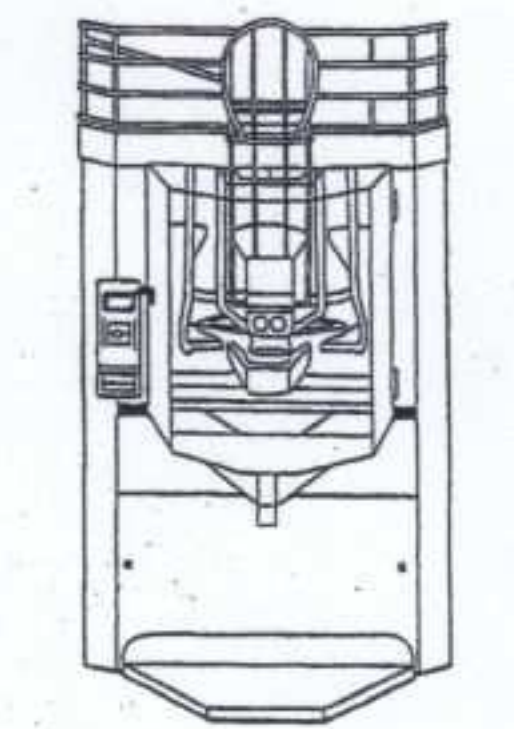


Slide level to the left to unlock. Machine should not operate in this position.

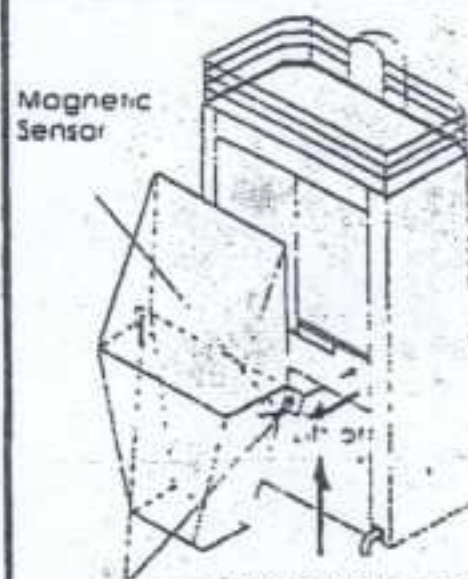
**4 REMOVE INTERNAL PARTS**



Wash: warm water only; rinse with clean water

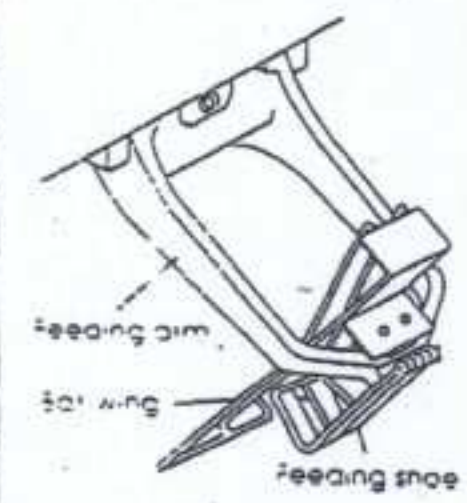


**5 REMOVE PEEL CHUTE**




Wash in warm water

**6 BAT WING & FEEDING SHOE**



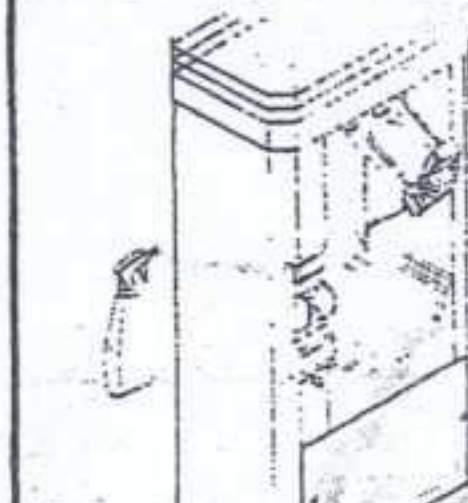
Clean to remove juice and ADA residue

**7 CLEAN INTERIOR**



Spray with sanitizer & dry with paper towel

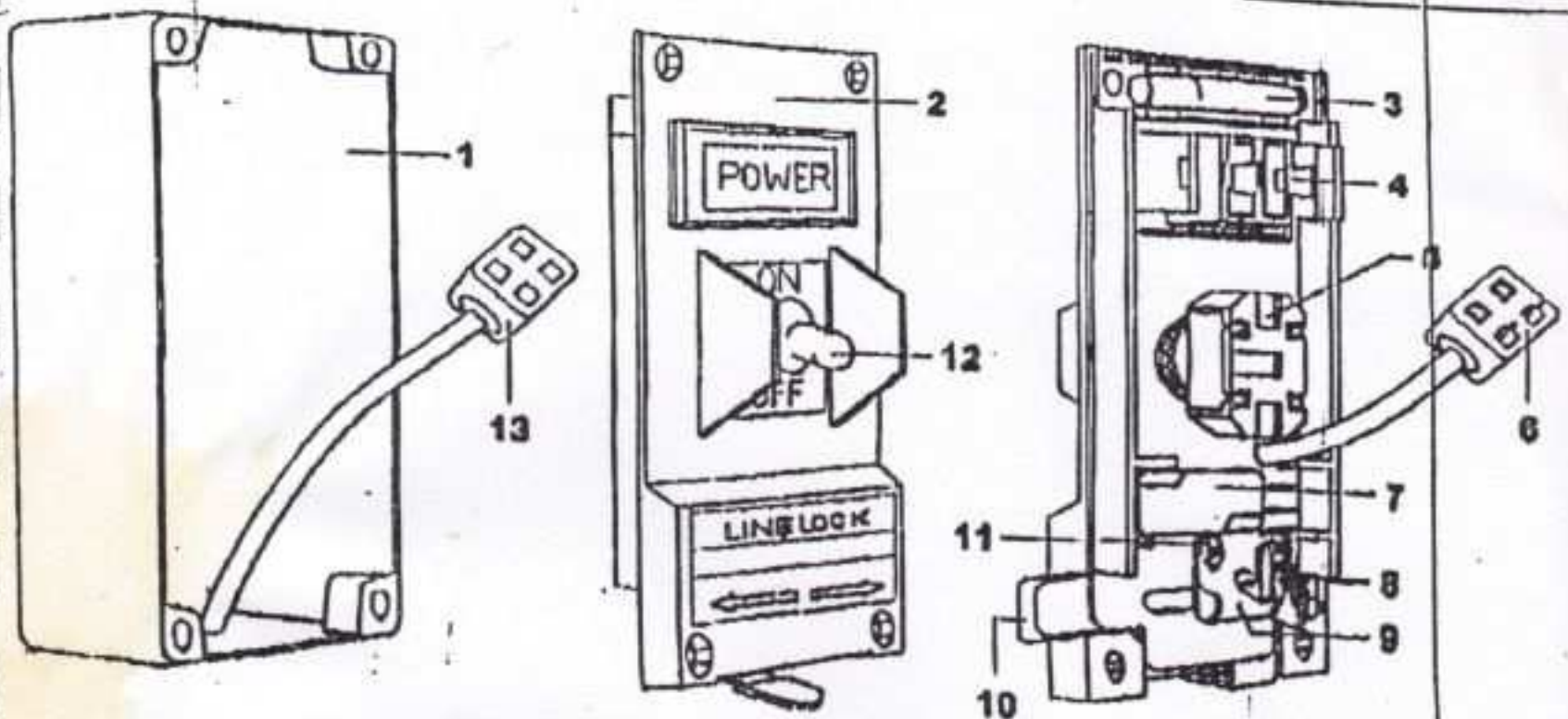
**8 CLEAN EXTERIOR**



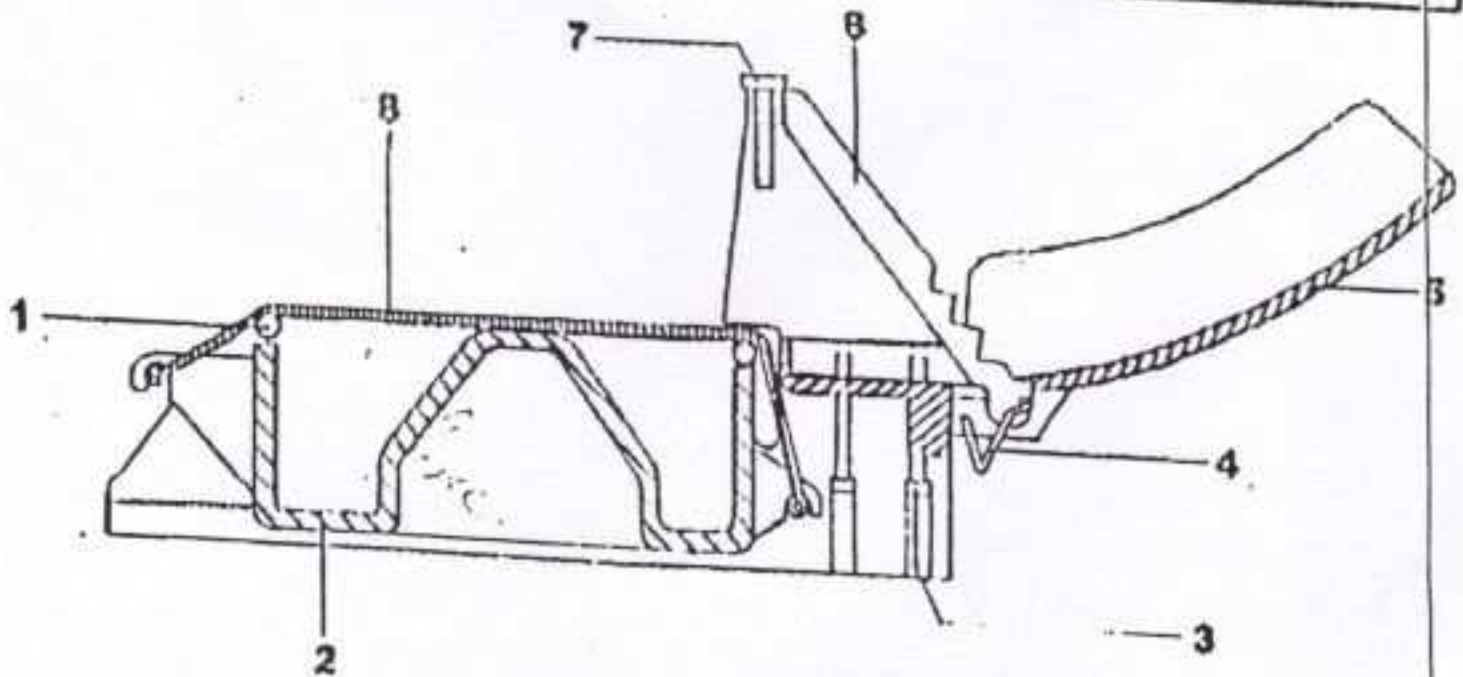
No abrasive clothes



**New Part**



NO	PART NO	DESCRIPTION	NO	PART NO	DESCRIPTION
1	EL60RJ0	BLACK PLASTIC BOX	8	EL83RJ0	SPRING
2	EL81RJ0	BLK PLASTIC FRONT PANEL	9	EL88RJ0	MICRO SWITCH (ACTUATOR)
3	EL67RJ0	MAGNETIC SWITCH	10	EL84RJ0	TROUGH LOCK BAR
4	EL68RJ0	LAMP	11	EL62RJ0	SHOULDER SCREW
5	EL69RJ0	TOGGLE SWITCH	12	EL70RJ0	RUBBER BOOT TOGGLE SWITCH
6	EL72RJ0	CONNECTOR (MALE)	13	EL73RJ0	CONNECTOR (FEMALE)
7	EL71RJ0	MICRO SWITCH		PL55RJ0	LINE LOCK ASBY (NEW)



NO	PART NO	DESCRIPTION	NO	PART NO	DESCRIPTION
1	PL58RJ0	ROLLER	5	PL52RJ0	STAT PLATE
2	PL51RJ0	PLASTIC TROUGH	6	PL53RJ0	KNIFE
3	10-24	SOCKET SCREWS	7	PL57RJ0	KNIFE PIN
4	-	KNIFE SPRING	8	RU02R8D	STRIPPER PAD