



## Instruction Manual/Documentation

Version: December 2012

CITROCASA 8000 XB	Art. No. 80.002/02
CITROCASA 8000 SB	Art. No. 90.002/02,03
CITROCASA 8000 SB-ATS	Art. No. 90.002/ATS
CITROCASA 8000 SBC	Art. No. 90.002SBC
CITROCASA Cabinet 8000	Art. No. 70.000



When ordering spare parts, be sure to mention machine type, article and serial number.

**NOTICE:** ALL USERS OF THIS JUICER MUST UNDERSTAND THE **IMPORTANT SAFEGUARDS** SECTION AND THE CONTENTS OF THIS MANUAL. THIS INSTRUCTION MANUAL SHOULD BE LOCATED IN AN ACCESSIBLE LOCATION FOR ALL USERS OF THE JUICER



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## Congratulations on your acquisition of a CitroCasa juicer!

This machine has been designed solely for the pressing of oranges and certain other citrus fruits to obtain high-quality juice. Our slicing and pressing system has been designed to dramatically reduce the amount of peel oil and peel contamination in the juice; however, the fruit used must meet the appropriate size specifications and certain cleaning and hygiene procedures should be followed.

The juice from this machine has not been pasteurized and must be packaged, marketed and sold in compliance with the appropriate local, state, and federal rules and regulations.

### **WARNING! READ BEFORE OPERATING OR CLEANING JUICER**

- Please read this manual in detail prior to operating.
- This machine has moving parts and a sharp blade. **DO NOT** operate this machine without the proper training and **DO NOT** operate this machine without the appropriate covers and parts in place.
- This machine is designed solely for the pressing of oranges and other citrus fruits meeting the specifications described in this manual. **DO NOT** attempt to process any other food items.
- Please familiarize yourself with local, state and federal regulations related to selling fresh juice at your location.
- Please be sure to **TURN OFF AND UNPLUG** machine prior to cleaning and prior to performing any cleaning or maintenance procedures.
- Please read the section on cleaning and hygiene and be sure that all personnel are adequately trained on machine usage prior to their using the equipment.
- Only qualified technicians should open the back of the machine for servicing. Servicing by anyone other than qualified technicians may void your warranty.

We hope you find this instruction manual helpful and enjoy many years of juicing with your CitroCasa juicer.

Should you have any questions regarding the operation of your CitroCasa juicer, please contact your local distributor from whom you acquired the machine or Citrus America, Inc.



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## 1. IMPORTANT GENERAL INFORMATION

- This manual refers to the following models from Citrocasas:

**Citrocasa 8000 SBC (with cabinet 8000)**  
**Citrocasa 8000 SB (with cabinet 8000)**  
**Citrocasa 8000 XB (with cabinet 8000)**

The technical data of the Citrocasas juicer (tension, frequency and other data) is located on the identification plate on the machine itself.

- For all technical questions, please refer to your authorized dealer or customer service representative and mention the article and serial number of your machine. The serial number can be found on the rear side of the machine.
- Before cleaning the machine, making any repairs or maintenance, **FOR YOUR SAFETY** please ensure that the machine is unplugged from its power supply.
- Citrocasas juicers are certified and in accordance with the **NSF, UL, CE, GS** and **TUV** safety standards.
- Before operating the machine for the first time, **READ THIS INSTRUCTION MANUAL CAREFULLY AND IN ITS ENTIRETY.**
- **FOR YOUR SAFETY, NO PROTECTION OR SAFETY EQUIPMENT IS TO BE CHANGED, REMOVED OR TAMPERED WITH.** For safety reasons and to prevent damage to the machine, only authorized and trained service technicians are allowed to make any repairs or changes on the machine, or to remove the back cover on the machine. **FAILURE TO FOLLOW THESE INSTRUCTIONS MAY LEAD TO SERIOUS INJURY!**
- In case of damage to the machine or its failure to function properly, you should contact your authorized dealer/supplier or Citrus America, Inc. (Toll Free Number – 1-855-MY CITRO (855-692-4876))
- Only use spare parts and accessories from Citrocasas.
- If you have questions or need additional information please contact your authorized dealer/supplier or you may contact Citrus America, Inc. directly.
- Citrocasas may make changes to this instruction manual without prior notice. The most current version of this instruction manual may be obtained by contacting Citrus America, Inc. directly.
- If you have any suggestions to improve this manual or our products, or any questions or other comments, please use the contact information provided below to contact either the manufacturer, TMP GmbH, or the manufacturer's North American distributor, Citrus America, Inc.:



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## **TRAINING USERS IN OPERATION OF JUICER**

ALL OPERATORS OR USERS OF THIS MACHINE SHOULD BE REQUIRED TO UNDERSTAND THE **IMPORTANT SAFEGUARDS** SET FORTH BELOW, AND TO READ AND BECOME FAMILIAR WITH THIS INSTRUCTION MANUAL.

ENSURE THAT ALL USERS UNDERSTAND THE CONTENT OF THE WARNING LABELS SHOWN ON THE BACK OF THE MACHINE.

USERS SHOULD BE REQUIRED TO TURN OFF THE MACHINE AND UNPLUG IT BEFORE ATTEMPTING TO CLEAN OR MAINTAIN THE MACHINE, OR TO REMOVE ANY PARTS.

THE ON-OFF SWITCH AND POWER OUTLET SHOULD BE IN DIRECT VIEW AND READILY ACCESSIBLE TO USERS SO THAT THEY CAN EASILY SWITCH OFF THE MACHINE AND UNPLUG IT. The machine should be placed at an operating height that is ergonomic and does not require users to strain to reach the feed tube or any other parts of the machine that are intended to be accessible to users.

Please contact your dealer/supplier or Citrus America, Inc. if you have any questions regarding training of users or machine operation and maintenance.

## **IMPORTANT SAFEGUARDS**

### **READ ALL INSTRUCTIONS**

**This appliance is not intended for use by persons under the age of 18 or by persons with certain disabilities or reduced physical, sensory or mental capabilities. This appliance should not be used by persons lacking experience and knowledge with respect to operation or maintenance of the appliance, unless they are under the supervision of, and are being instructed by, a person having such experience and knowledge and who is responsible for their safety.**

**Children should be supervised to ensure that they do not attempt to touch, operate or play with the appliance.**

**Do not operate this, or any other motor-driven appliance, while under the influence of alcohol or other substances that affect your reaction time or perception.**

**Always TURN OFF AND UNPLUG the machine from outlet when not in use, before putting on or taking off parts and before cleaning. To unplug, grasp plug and pull from electrical outlet. Never pull cord.**

**TO PROTECT AGAINST RISK OF ELECTRICAL SHOCK, DO NOT PUT BASE IN WATER OR OTHER LIQUID. CAUTION: IMMERSING, SPRAYING, OR HOSING THE POWER UNIT WILL VOID YOUR WARRANTY. Do not immerse or spray the unit with water or other liquids. The base and motor housing should only be cleaned with a damp cloth or sponge. Never spray or power wash the base or motor housing of the machine. The motor and electrical parts of the machine are not waterproof. Contact with water or other liquids will damage the motor, bearings, and electrical system.**

**Do not use outdoors.**



**Do not let cord hang over edge of table or counter, or touch hot surfaces.**

**Do not operate any appliance with damaged cord or plug, or after appliance has been dropped or damaged in any way. If this occurs, return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.**

**Use a dedicated 20 amp circuit. The electrical outlet should be grounded. If your outlet is not grounded, replace the outlet with a grounded outlet to prevent an electrical shock hazard. Do not modify the power cord by cutting off or removing the ground lead.**

**DO NOT TOUCH MOVING PARTS. DO NOT PLACE FINGERS OR OTHER OBJECTS INTO THE JUICER OPENING WHILE IT IS PLUGGED IN OR IN OPERATION.**

**NEVER REMOVE, DESTROY OR ALTER ANY WARNING LABELS OR PROTECTIVE OR SAFETY GUARDS.**

**Exercise caution when handling cutting blade during cleaning. THE BLADE IS RAZOR SHARP AND CAN CAUSE SERIOUS INJURY.**

**Correct disposal of this product:**



**This marking indicates that this product should not be disposed with other household wastes. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the dealer or supplier from whom the product was purchased. They can take this product for environmental safe recycling.**

**SAVE THESE INSTRUCTIONS AND KEEP A COPY OF THEM NEAR THE MACHINE!**



## 2. TECHNICAL SPECIFICATIONS:

MODEL	8000SB/SBC	8000XB
<b>Oranges per minute</b>	40 pcs. approx. 91 oz. (2.7 l) Juice	
<b>Measurements</b>	39.4x23.6x25 in (100x60x63,5 cm) Floor Unit: 69.9x26.6x26.1 in (177.5x67.5x66.3 cm)	39.4x23.6x21.7 in (100x60x55 cm) Floor Unit: 69.9x26.6x26.1 in (177.5x67.5x66.3 cm)
<b>Net weight (in kg)</b>	154.3/198.4 lbs (70/90 kg)	151.0 lbs (68.5 Kg)
<b>Power supply</b>	120V/60Hz	120V/60Hz
<b>Power</b>	0.28/0.38 kW	0.28 kW
<b>Fuse Protection</b>	IPx1	IPx1
<b>Optimum fruit size</b>	2.55 to 3.07 in (65 to 78 mm)	
<b>Maximum fruit size – diameter</b>	3.13 in (80 mm)	
<b>Optimum fruit size lemon/lime kit –diameter (sold separately)</b>	1.96 to 2.55 in (50-65 mm)	

## 3. CITROCASA LIMITED WARRANTY

The manufacturer of the Citrocasa juicer warrants, to the original purchaser only, against defects in parts or workmanship for a period of one year from the date of purchase. The manufacturer may, at its option, repair or replace any machine under warranty. This limited warranty is only valid for machines sold and used in North America.

This limited warranty does not cover damage or failure resulting from ordinary wear and tear, mishandling, abuse, misuse or improper use from operation or maintenance in a manner not in accordance with this instruction manual.

If the machine is required to be returned to the manufacturer or to Citrus America, Inc. for warranty repair or replacement, the purchaser will be required to pay any travel costs for onsite service (if offered by the purchaser's dealer/supplier) and any freight or transportation costs to return the machine to Citrus America, Inc.'s facilities in the United States. The manufacturer will pay any freight or transportation cost to return the repaired machine or a replacement machine to the purchaser.

If you believe that your juicer requires a warranty repair or replacement, you should first contact your dealer/supplier. If your dealer/supplier verifies that your juicer will require repair or replacement, you should not ship or send the juicer to Citrus America, Inc. without first obtaining from Citrus America, Inc. a return authorization number and instructions for proper packing and return shipment. All risk of loss or damage from improper packing or shipment by purchaser will be borne by purchaser.



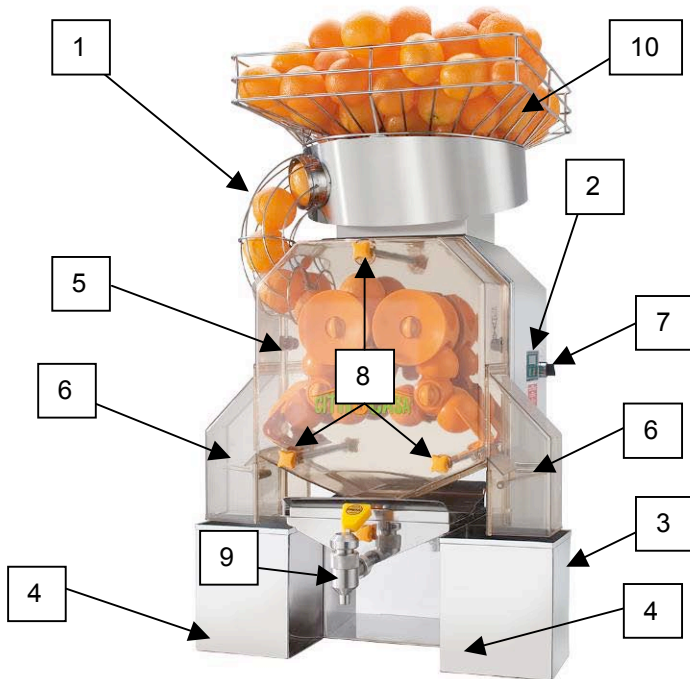
THIS LIMITED WARRANTY WILL BE VOIDED BY ANY CHANGES TO THE IDENTIFICATION PLATE ON THE MACHINE, OR IF ANY THIRD PARTY, OTHER THAN AUTHORIZED AND QUALIFIED SERVICE PERSONNEL, REMOVE THE BACK OF THE MACHINE, OR MAKE ANY REPAIRS OR MODIFICATIONS TO THE MACHINE.

If you contact your dealer/supplier or Citrus America, Inc. with respect to warranty or other service or repair, always mention the correct model number or serial number of the machine.

Except with respect to the obligations assumed in the express limited warranty set forth above, under no circumstances will the manufacturer or Citrus America, Inc. be liable for any loss, damage, whether direct, indirect, incidental, special, consequential, or punitive, or for any costs or expenses incurred, arising out of or in connection with the use of the CitroCasa juicer. Manufacturer's and Citrus America, Inc.'s liability shall not exceed the purchase price paid. The warranty terms and remedies are in lieu of any and all other warranties, express or implied, including warranties of merchantability and warranties of fitness for a particular purpose. (Some states do not allow the limitation or exclusion of incidental or consequential damages, so the above limitation or exclusion may not apply to you.)



#### 4. REVIEW MACHINE PARTS



#### Description:

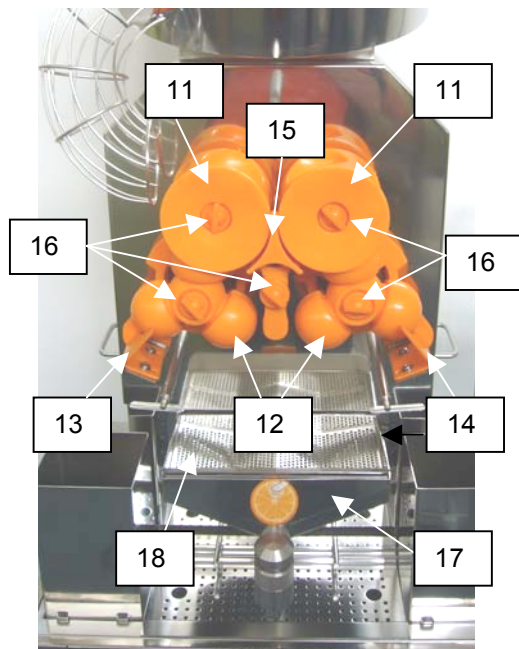
1. Supply tunnel
2. Display
3. Main switch  
(back of the machine)
4. Peel bucket
5. Front cover
6. Side chute
7. Hand/Auto switch
8. Front cover nut
9. SB-Tap
10. Fruit basket

#### Pressing system

11. Upper pressing unit
12. Lower pressing unit
13. Left peel remover
14. Right peel remover
15. Knife (not seen) + Knife guide + Knife holder (not seen)
16. Pressing system screw

#### Fruit sieve system

17. Fruit sieve supporter
18. Fruit sieve



## 5. DESCRIPTION ASSEMBLING/DISASSEMBLING MACHINE

1. Either press the oranges remaining in the supply tunnel and fruit basket or remove them by hand.
  2. **CAUTION:** TURN OFF AND UNPLUG THE JUICER!
  3. Remove the fruit sieve and empty any remaining residue. Wash it in the dishwasher.  
Please also remove the peel bucket and wash them in the dishwasher.
  4. Loosen and remove the front cover nuts.
  5. Remove the front cover by pulling towards you.
- Attention:** Do not clean the Front cover in a dishwasher!
6. Remove the peel removers (left and right) by pulling outwards.
  7. Unscrew the pressing systems screws at the pressing units
  8. Remove the pressing units
  9. Unscrew the pressing system screw at the SCS knife
- Attention:** When reinstalling the pressing units and the knife, please ensure that the pressing system screws are tightened.
10. Remove SCS-knife by carefully pulling towards you.
- CAUTION:** THE KNIFE IS RAZOR SHARP AND MUST BE REMOVED VERY CAREFULLY
11. Knife assembly is to be separated from support in order for both parts to be properly cleaned in warm water.
- Attention:** When re-mounting the knife, ensure that rests completely in its proper position.
12. Also the knife must be properly fastened (tightly screwed) and able to easily and freely be moved upwards and fall freely downwards. Please ensure that the cutting edge of the knife is POINTING UP. Incorrect installation of the blade can cause serious damage to the blade, pressing unit and machine. Open the fixation lever and disassemble the fruit inlet basket
  13. Unscrew the nut for the fruit sieve supporter fixation
  14. Remove fruit sieve supporter by pulling forwards towards you.
  15. Clean the “pressing area” with a cleaning towel and water
  16. Remove the fruit basket by gently turning to the right. Gently lift up the fruit basket.
  17. Unscrew the rotation plate screw.
- Attention:** The rotation plate screw has to be tightened when reinstalling.
18. Remove the rotation plate and wash it in the dishwasher.
  19. Clean tube area with a damp towel.
  20. Remove the SB-Tap and wash it in the dishwasher. (separate upper from lower part)

Disassembling

Assembling

**To assemble the machine, re-mount all parts in the opposite order of removal.**

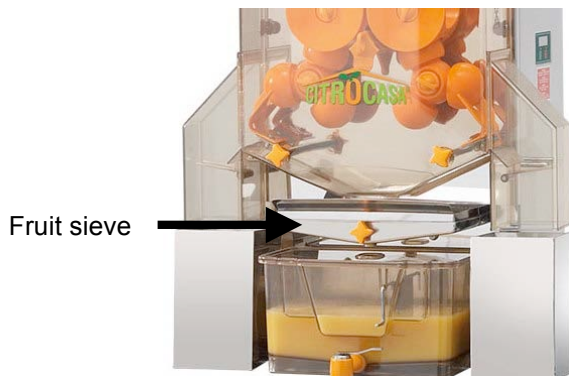
## 6. OPERATING INSTRUCTIONS

### 6.1 Before operating the machine

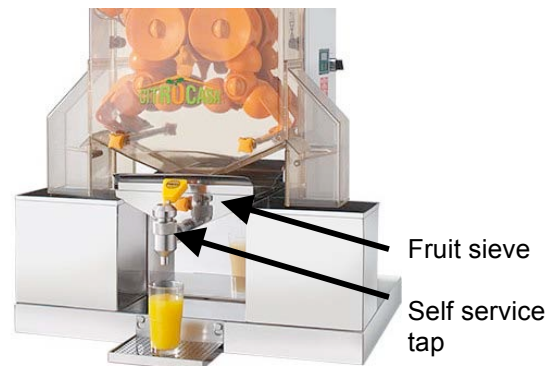
Before operating the machine for the first time, please observe the following:

#### 8000 XB, 8000 SB, 8000 SBC

- After unpacking the machine, ensure that the machine is placed on a flat surface that can bear the weight.
- Ensure that the fruit sieve (and self service tap with the 8000 SB and 8000SBC) are mounted properly as shown in Pic 2 and Pic 1. Ensure that the front cover is closed and mounted properly.

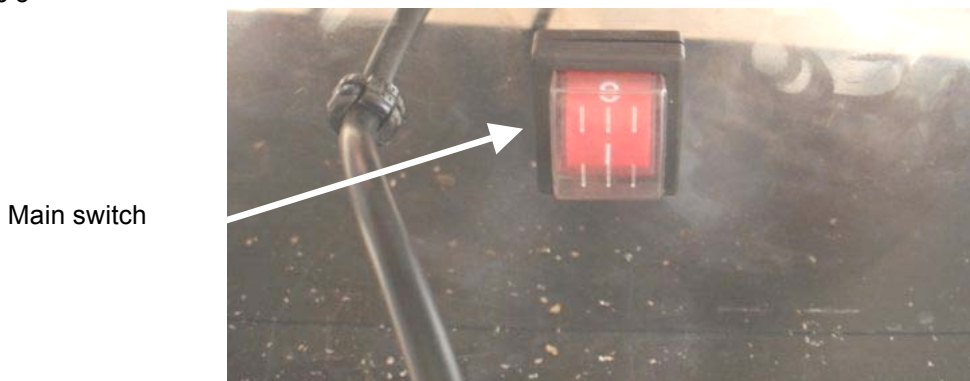


**Pic 1**



**Pic 2**

- Make sure that the electrical power is available as indicated on the serial plate.
- Plug the machine into a standard grounded outlet. Switch on the machine on the rear side of the machine. See Pic 3



**Pic 3**

If the Citrocasa 8000 is to be operated with the Cabinet 8000, please observe the following points:

1. Leave enough room for the cabinet door to be opened, allowing access for the waste container to be removed.
2. Place the rolling stand on a flat and even surface. Engage the brakes on the front wheels. (see Pic 4)
3. Put the machine on the Cabinet 8000.
4. Mount the machine to the cabinet by screwing it into place as shown in Pic 5.



**Pic 4**



**Pic 5**

- Place the drip tray, drip plate (see Pic 6) and waste container (Pic 7) in its proper place.

Drip plate

Drip tray



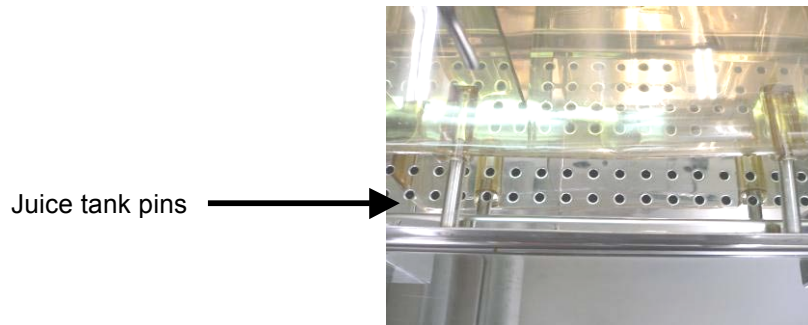
**Pic 6**



Waste container

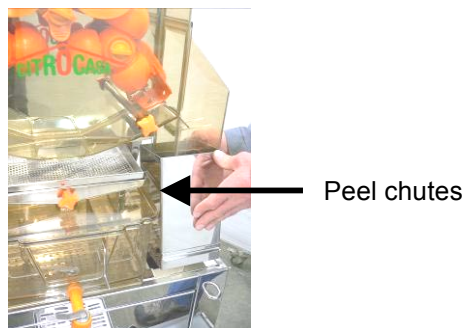
**Pic 7**

For the 8000XB, place the juice tank, mix arm and cover in the foreseen pins on the rolling stand. (see Pic 8)



**Pic 8**

- Insert the peel chutes (left and right) in the cut-outs (see Pic 9) next to the juice tank.



**Pic 9**

**Attention:**

*Use only the special ATS side chutes and drip plate for the 8000SB-ATS machines!*

- Use the mix arm before releasing any juice out of the tank in order to mix the pulp with the juice.
- By not using the mix arm accordingly, pulp can accumulate in the tap and cause blockage.

### 2.1.6.2 OPERATING THE MACHINE

- Fill the supply tunnel with oranges. Do not use fruits larger than 3.13 inch (80mm) in size. **To make sure that the machine works properly, best to use fruits between 2.55 – 3.07 (65-78mm) inches in diameter.**
- If you will be juicing with smaller citrus fruits, such as lemons and limes, we recommend using the Small Pressing Kit (sold separately), which is designed for fruit with a diameter of 1.96-2.55 inches (50-65 mm).
- **Do not use frozen** fruit. Ideal fruit temperature for juicing is 39<sup>0</sup>-41<sup>0</sup> Fahrenheit (4<sup>0</sup>-5<sup>0</sup> Celsius). Using fruit that is too cold can reduce juice yields, increase peel oils in juice and increase juice bitterness. Using frozen, or nearly frozen, fruit can damage your machine.

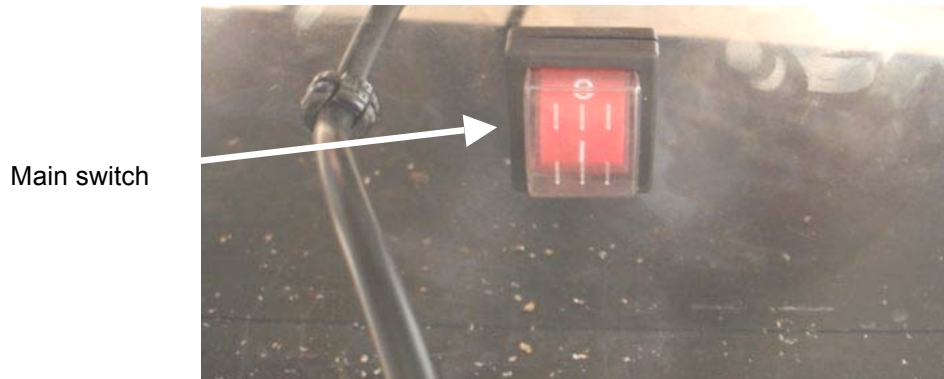


**Pic 10**

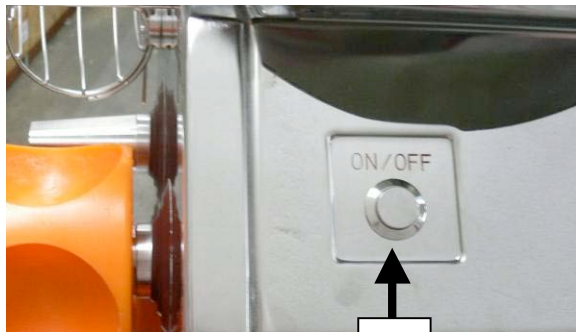
**Valid for the 8000XB**

Place a glass or a container under the Self Service Tap. To begin the pressing procedure, refer to the following instructions

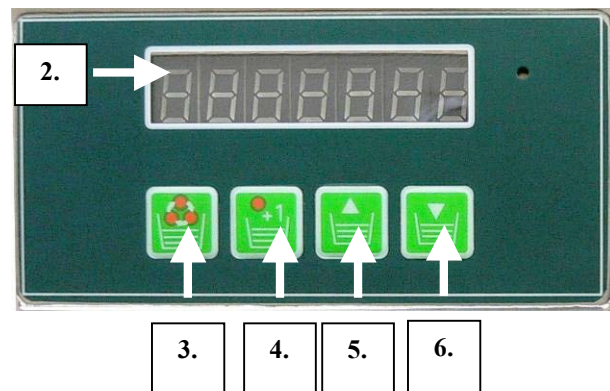
1. Turn on main switch on back of machine (Pic 11)



Pic 11



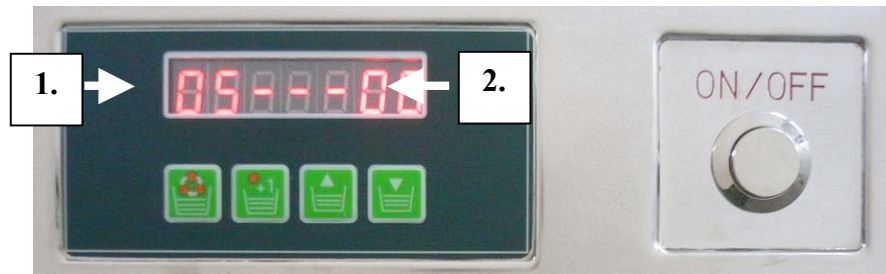
Pic 12



Pic 13

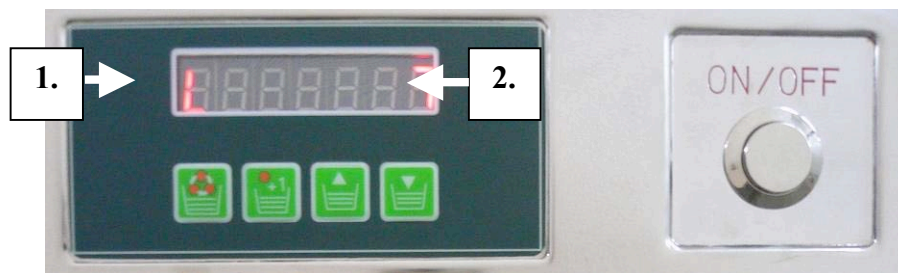
1. On/off button to start / stop the press program, look at Pic 12. (Preprogrammed amount of fruits or continuous pressing (Continuous cycle) of the fruits)
2. Digital counter for the automatic counting of pressed oranges (cannot be reset to zero) or for the quantity of oranges, which have to be pressed.
3. Continuous pressing cycle. Choosing this function by pressing button Pic 13, No. 3. Start/Stop the function by button Pic 12, no. 1. Display → see Pic 15(total number of fruits pressing)
4. +1 (Pic 13, No.4) is used when 1 more fruit needs to be pressed to fill glass completely
5. Arrow up (Pic 13, No.5) indicates programming button to increase amount of fruits to be pressed. 1-99 pieces. Start / Stop of this function with button Pic 12 no. 1.

6. Arrow down (Pic 13, No.6) indicates programming button to decrease amount of fruits to be pressed. 99-1 pieces  
Start / Stop of this function with button Pic 12, no. 1.



Pic 14

1. Quantity of fruits to be pressed. (Pic 14, No.1)
2. Quantity of fruits already pressed. (Pic 14, No.1)



Pic 15

1. Symbol – continuous pressing. (Pic 15, No.1)
2. Counter: total quantity of fruits pressed. (Pic 15, No.1)



**Valid for 8000SB + 8000 SBC**

- Place a glass or a container under the Self Service Tap. To begin the pressing procedure, refer to the following instructions.

Activate switch (Pic 18, No.1) to position HAND (No.5), press the „Self service” tap (Pic 17). The machine begins automatically pressing fruits. By releasing the self service tap, the machine stops the pressing process.

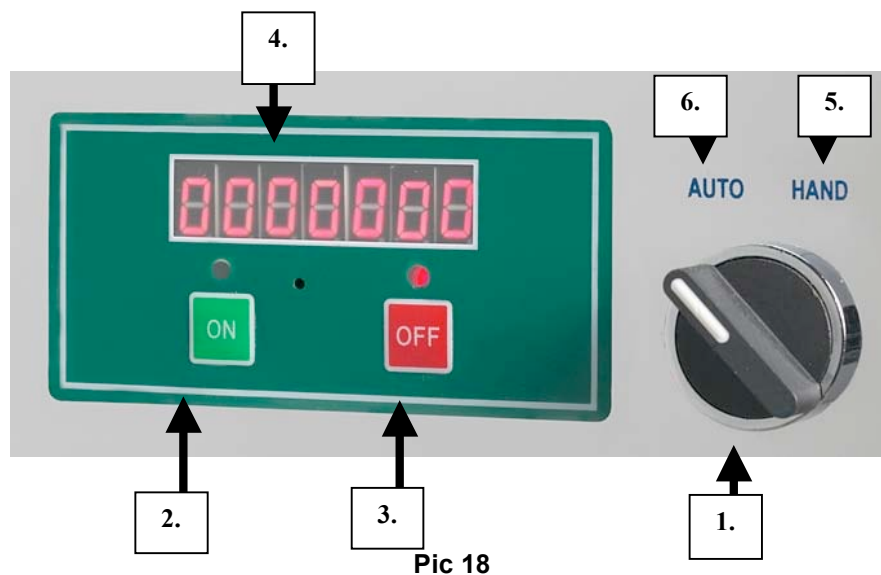
Switch (Pic 18, No.1) in position AUTO (No.6), press the „ON” button (Pic 18, No.2), and the machine begins pressing continuously. By pressing the red “OFF” switch (Pic 18, No.3) the machine will stop the pressing process.

1. Turn on main switch at rear of machine (Pic 16)
2. Mode Switch function (Pic 18):           HAND = Self service tap (No.5)  
  AUTO = Continuous pressing (No.6)
3. ON switch (continuous mode Pic 18, No.2)
4. OFF switch (Pic 18, No.3)
5. Digital fruit counter (Pic 18, No.4) shows the total number of pressed fruits
6. “HAND”- Mode: The machine is activated by the self service tap. (Pic 17).
7. “AUTO” – Mode: By pressing the ON switch (Pic 18, No.2), the machine begins to press continuously. By pressing the OFF-Taste (Pic 18, No.3) the machine stops.



Pic 16

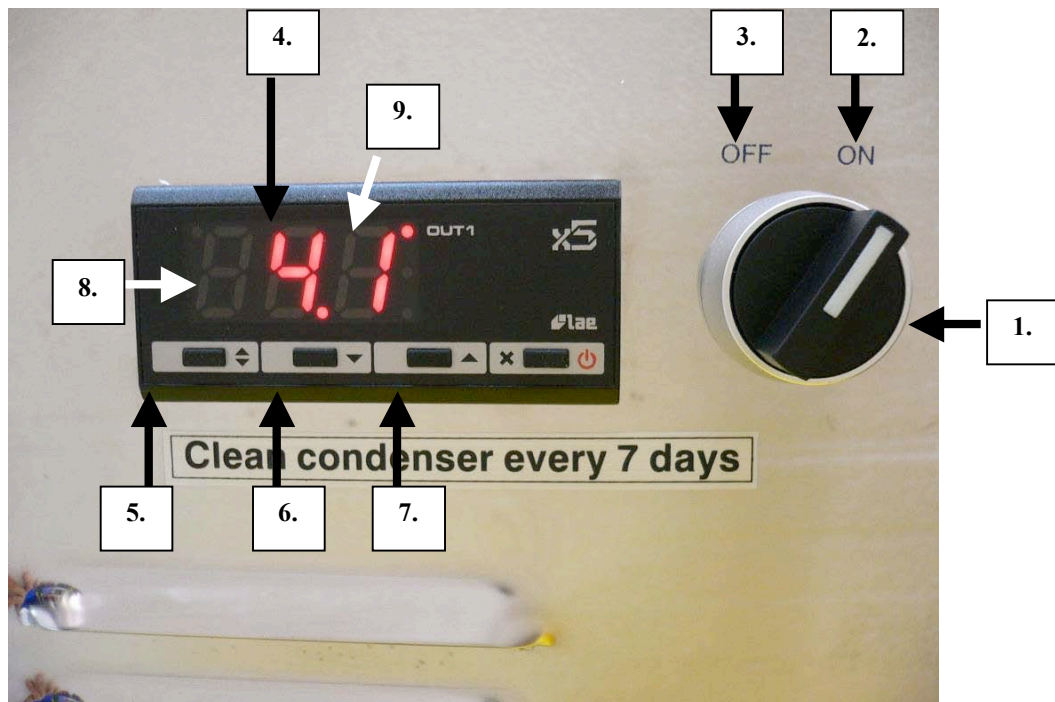
Pic 17



Pic 18





**Instructions for the refrigerating system (Pic 19):**

- 1) ON/OFF switch for the high capacity cooling system
- 2) ON switch
- 3) OFF switch
- 4) Thermostat (Instructions for thermostat below)
- 5) Set button
- 6) Arrow left ← reduces temperature
- 7) Arrow right → raises temperature
- 8) Actual temperature display
- 9) On signal. Indicates that cooling unit is running



**Pic 19**

**Instructions for thermostat:**

Once the machine is switched on, the display will show  for approx. 1 second. (Self test). All further specifications depend on the operational state of the controller. The temperature can be controlled/adjusted/displayed at any time by pressing  +  or . The temperature remains between the limits of -5°C und + 20°C.

## LTR-5 INSTRUCTIONS FOR USE

Thank you for having chosen a LAE electronic product. Before installing the instrument, please read these instructions carefully to ensure maximum performance and safety.

### DESCRIPTION





Fig.1 – Front panel

-  Setpoint button.
-  Decrease button.

### INDICATIONS

**OUT 1** Thermostat output

-  Increase button.
-  Exit / Stand-by button.

### INSTALLATION

- Insert the controller through a hole measuring 71x29 mm.
- Make sure that electrical connections comply with the paragraph "wiring diagrams". To reduce the effects of electromagnetic disturbance, keep the sensor and signal cables well separate from the power wires.
- Fix the controller to the panel by means of the suitable clips, by pressing gently; if fitted, check that the rubber gasket adheres to the panel perfectly, in order to prevent debris and moisture infiltration to the back of the instrument.
- Place the probe T1 inside the room in a point that truly represents the temperature of the stored product.






### OPERATION

#### DISPLAY


During normal operation, the display shows either the temperature measured or one of the following indications:

<b>OFF</b>	Controller in stand-by	<b>E1</b>	In tuning: timeout1 error
<b>OR</b>	Probe T1 overrange or failure	<b>E2</b>	In tuning: timeout2 error
<b>TUN / 5.4</b>	Controller in autotuning	<b>E3</b>	In tuning: overrange error

#### SETPOINT (display and modification of desired temperature value)

- Press button  for at least half second, to display the setpoint value.
- By keeping button  pressed, use button  or  to set the desired value (adjustment is within the minimum **SPL** and the maximum **SPH** limit).
- When button  is released, the new value is stored.

#### STAND-BY

Button  when pressed for 3 seconds, allows the controller to be put on a standby or output control to be resumed (with **SB-YES** only).

#### CONTROLLER AUTOTUNING IN PID MODE



##### Before starting

- Adjust the setpoint **1SP** to the desired value.
- Set **1Y=PID**.
- Make sure that the **1PB** value matches the desired control mode (**1PB<0** for heating; **1PB>0** for refrigeration).


##### Start autotuning

- Keep buttons  +  pressed for 3 seconds. **1CT** blinks on the display.
- With  +  or  set the cycle time in order to define the dynamic of the process to be controlled.
- To start autotuning press  +  or wait for 30 seconds. To abort the autotuning function, press .

##### During autotuning

- During the entire autotuning phase, the display alternates  with the actual temperature measured.
- In case of power failure, when power is resumed, after the initial autotest phase, the controller resumes the autotuning function.
- To abort the autotuning, without modifying the previous control parameters, keep button  pressed for 3 seconds.
- After the autotuning has taken place successfully, the controller updates the control parameters and start to control.





##### Errors

- If the autotuning function failed, the display shows an error code:
  - **E1** timeout1 error: the controller could not bring the temperature within the proportional band. Increase **1SP** in case of heating control, vice versa, decrease **1SP** in case of refrigerating control and re-start the process.
  - **E2** timeout2 error: the autotuning has not ended within the maximum time allowed (1000 cycle times). Re-start the autotuning process and set a longer cycle time **1CT**.
  - **E3** temperature overrange: check that the error was not caused by a probe malfunction, then decrease **1SP** in case of heating control, vice versa increase **1SP** in case of refrigerating control and then re-start the process.
- To eliminate the error indication and return to the normal mode, press button .

##### Control improvement

- To reduce overshoot, reduce the integral action reset **1AR**.
- To increase the response speed of the system, reduce the proportional band **1PB**. Caution: doing this makes the system less stable.
- To reduce swings in steady-state temperature, increase the integral action time **1IT**; system stability is thus increased, although its response speed is decreased.
- To increase the speed of response to the variations in temperature, increase the derivative action time **1DT**. Caution: a high value makes the system sensitive to small variations and it may be a source of instability.

##### RECALIBRATION

- Have a precision reference thermometer or a calibrator to hand.
- Ensure that **OS1=0** and **SIM=0**.
- Switch the controller off then on again.
- During the auto-test phase, press buttons  + , and keep them pressed till the controller shows **0AD**.
- With buttons  and  select **0AD** or **SAD**: **0AD** allows a calibration of 0, inserting a constant correction over the whole scale of measurement. **SAD** allows a calibration of the top part of the measurement scale with a proportional correction between the calibration point and 0.



### 6.3. CLEANING AND MACHINE HYGIENE – INTRODUCTION

A clean, well-maintained machine looks great and contributes to producing a higher quality juice product. By regularly cleaning your machine and peripheral equipment you will also prevent the build-up of fruit sugars making it easier to remove parts and eliminating the risk of bad odors.

A clean, well-maintained machine, positioned where your customers can see it, should also attract attention and help you sell more juice. It may also help you convey a high-quality, hygienic image to your customers.

The safe handling, cleaning and processing of fruit, and the proper cleaning and sanitizing of the machine are essential to help reduce the risk of food borne illness. Consult your local health department to determine adequate methods of cleaning and storing fruit prior to juicing, and storing juice after pressing. Please be sure to follow any local, state, and federal guidelines regarding food safety and hygiene regarding the cleaning and maintenance of your CitroCasa equipment.

Citrus America, Inc. also highly recommends you develop a cleaning plan based on your daily usage patterns. Your local distributor can help you develop a cleaning plan. At an absolute minimum, the front parts of the machine and juicing area should be thoroughly washed and dried once per day given any machine usage. In many cases we do recommend cleaning a few times throughout the day.

Your CitroCasa equipment has been designed for relatively easy cleaning. All Front Parts, with the exception of the clear front acrylic cover, are dishwasher safe up to a temperature of 194° Fahrenheit (90° Celsius). The front acrylic cover should be hand-washed using warm water and a mild dishwashing soap.

Please also be sure to wipe down the machine itself and juicing area on a regular basis using warm water. If you are using a CitroCasa stainless steel cart or a CitroCasa counter-mounting kit, please also be sure to clean the stainless steel peel chute along with the Front Parts and also clean the cart/kit appropriately.

Please empty the peel buckets on a regular basis to ensure optimal machine operation and increase machine hygiene.

- Clean machine and peripheral equipment regularly. See your local distributor should you have any questions.
- All front parts (except clear front acrylic cover) are dishwasher safe up to temperatures of 194° Fahrenheit (90° Celsius).
- Please do NOT place the clear front acrylic cover in the dishwasher. Hand-wash the clear front acrylic cover.
- Empty peel buckets on a regular basis.
- Clean stainless steel cart, counter kit, and surrounding countertop on a regular basis.
- Follow all local, state, and federal food safety guidelines

In the following pages you will find detailed instructions regarding the assembly and disassembly of the front of the machine. Please read these instructions thoroughly as they will help you maintain your machine for years of service.

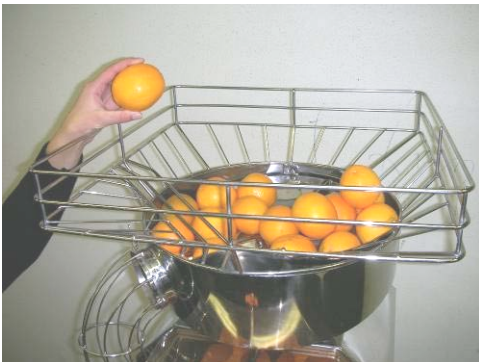
Please be sure that any employees using the machine have received adequate training to ensure safety, quality product, and a well-maintained machine.

## 6.4 CLEANING

In order to clean the machine properly, please follow the instructions below:

The below mentioned cleaning steps are to be completed at least once every 24 hours. Some customers choose to clean their machine multiple times per day depending on usage.

**IMPORTANT:** Before cleaning the machine ensure that the machine is disconnected from its power supply (unplug the machine).



1. Remove oranges from supply fruit supply basket by hand or press until empty.



2. Remove the fruit sieve and empty any remaining residue. With SB machines, also remove the pre-sieve. Afterwards place in dishwasher or clean thoroughly by hand in the sink! Please also remove the peel bucket and wash it in the dishwasher.



3. Loosen and remove the cap nuts on the front cover. Remove the front cover by pulling towards you. Wash front cover with water (86-122 degrees F) with the help of a cleaning towel. Rinse with water (86-122 degrees F) and dry with disposable towels.

**ATTENTION:** Do not clean front cover in dishwasher!  
Handwash only.



4. Peel removers (left and right) to be removed by pulling outwards.

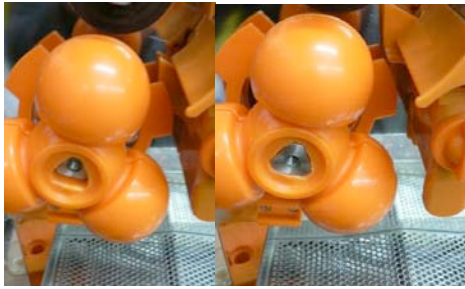
ATTENTION: When replacing the peel removers, ensure that these are completely and fully set back in their brackets.



5. Unscrew pressing system screws on the pressing elements.



6. Remove press elements



**WRONG!**

**RIGHT!**

**Attention:**

When re-assembling machine, please ensure that the pressing units are pushed completely onto the drive shafts. The drive shaft has to end flush with the pressing unit. If necessary, please lift the knife slightly.

**Incorrect installation can lead to severe machine damage!**

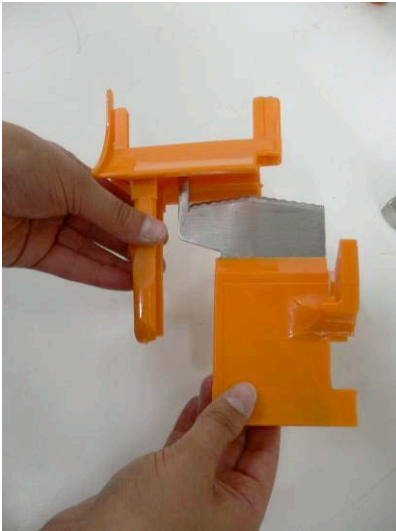


7. Unscrew pressing system screw on the SCS knife



8. Remove knife by carefully pulling towards you.

**Caution: The knife blade is razor sharp and can cause serious injury if touched or mishandled!**



9. Knife assembly is to be separated from support in order for both parts to be properly cleaned in warm water. Sticky residue can lead the knife to stick and cause damage.

**IMPORTANT:** When re-mounting the knife, ensure that it rests completely in its proper position. Also the knife must be properly fastened (tightly screwed) and able to easily and freely be moved upwards and fall freely downwards. The sharp edge of the knife must be **POINTING UP**.

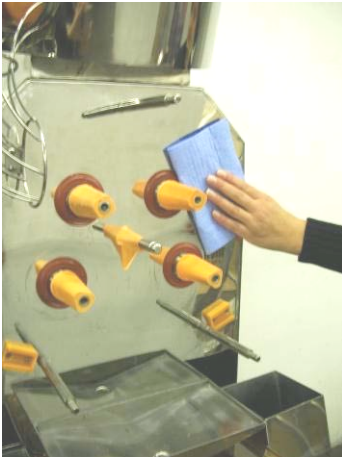
**ATTENTION:** Installing the blade in the incorrect position may result in serious damage to the blade, the pressing units and/or the machine itself. Please make sure to mount the blade with the knife-edge facing up.

**By not following these important directions, substantial damage will occur to the machine. (Complete knife system + Upper press elements)!!!**



10. Open the fixation lever and disassemble the supply tunnel. Afterwards wash thoroughly in sink with warm water or wash in dishwasher.





11. Cleaning the housing. Clean the “pressing area” with a cleaning towel and water (86-122 degrees F) Clean thoroughly and dry with disposable towels.



12. Unscrew cap-screw to remove fruit sieve. Afterwards wash thoroughly in sink with warm water or wash in dishwasher.

**All parts can be washed in the dishwasher (except the plastic front cover which must be washed by hand) or thoroughly washed with warm water in the sink.**

### **Cleaning the fruit supply basket (Upper part of machine)**



1. Remove the basket by gently turning to the right. Gently lift up the basket



2. Unscrew the rotary table fixing screw.



3. Remove the rotary table and place in dishwasher or thoroughly wash by hand in the sink.



4. Clean tub area with a damp towel. Afterwards dry thoroughly.

Attention: Do not use running water.

**PLEASE NOTE:**

- DO NOT clean front cover in the dishwasher. Cleaning the front cover is to be done by hand with a soft cleaning towel, water and dishwashing soap. DO NOT use any abrasive materials or water softening agents.

**Only for 8000 SB Sensor Tap**



1. Remove tap by unscrewing from machine.



2. Unscrew and separate lower tap part from upper tap part.
3. Rinse separated tap thoroughly
4. Afterwards, upper and lower parts to be washed in dishwasher or thoroughly wash by hand in sink with only warm water.

**Re-Mount all parts after cleaning in the opposite order of removal.**

**Ensure that all parts are correctly mounted and tightened!**

**PLEASE NOTE**

Cleaning the front cover is to be done by hand with a soft cleaning towel, water and mild dishwashing soap. Do not use any abrasive materials or water softening agents.

**Only for 8000 SB-ATS**

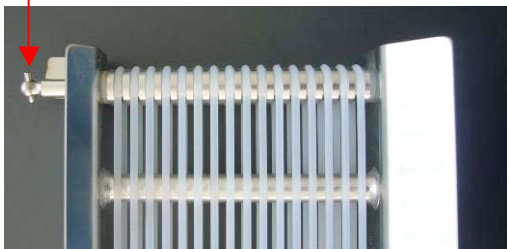


1. Remove the ATS-Belt from the fruit sieve supporter.
  
2. Clean the ATS-Belt by hand with warm water being careful to remove pulp and residue.

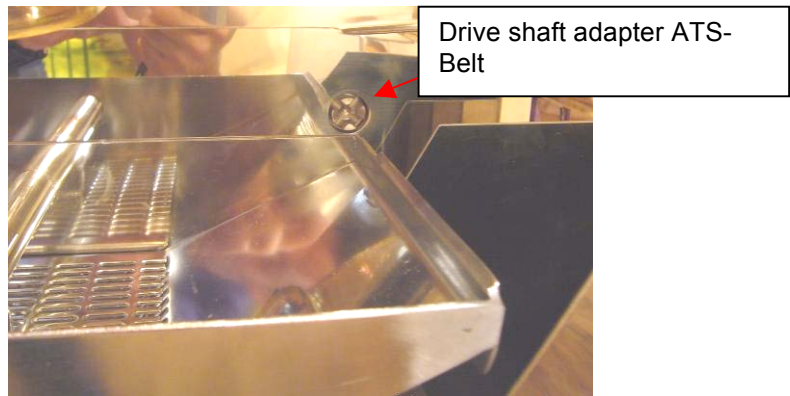
**Attention:**

Take care that the drive shaft of the ATS-Belt correct fit into the drive shaft adapter, when reinstalling the ATS-belt. Use the adjustment screw to install the ATS-Belt correct! (see pictures below)

Drive shaft ATS-Belt



Drive shaft ATS-Belt



Drive shaft adapter ATS-Belt

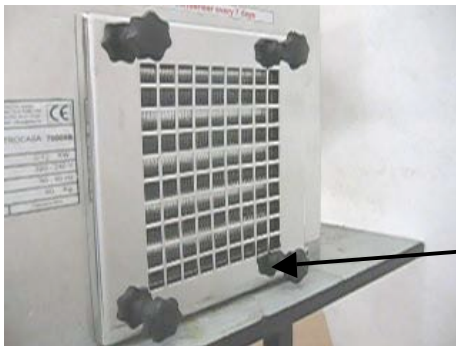


ATS-Belt



Reinstalling ATS-Belt

## Valid for 8000 SBC (Cooling System)



1. 7-day cleaning of condenser
2. Remove vent by unscrewing toggle screws (rear side of machine)

Toggle screws



3. Dry cleaning of cooling condenser with vacuum cleaner or air

Should the cooling condenser not be cleaned of dust and lint and dust regularly in the predetermined interval, this could cause severe damage to the unit and eliminates any possibility of guaranty claim.

Cooling condenser



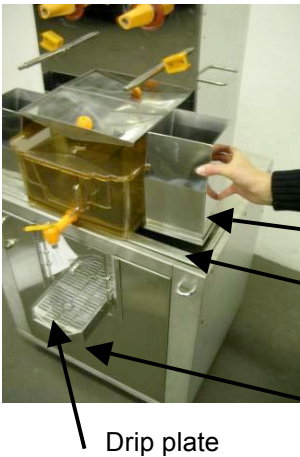
4. Replace the air vent properly.

## Cleaning the Stainless Steel Cabinet 8000



1. Remove the juice tank and wash with warm water (30 bis 50 °C) and cleaning towel.

**Attention:** Do not wash the juice tank in the dishwasher!



2. Removable parts (such as drip tray, drip plate, peel chute or peel funnel) to be washed in dishwasher or thoroughly washed by hand in the sink.

3. The stainless steel cabinet is to be washed with warm water (86-122 degrees F) and a cleaning towel. Afterwards dry thoroughly.



**Re-Mount all cabinet parts after cleaning in the opposite order of removal. Ensure that all parts are correctly mounted and tightened!**

### **PLEASE NOTE**

Cleaning the front cover is to be done by hand with a soft cleaning towel, water and dishwashing soap. Do not use any abrasive materials or water softening agents.

## 6.5. IMPORTANT INFORMATION

In order to ensure a proper functioning of the machine and in order to avoid injury, we ask you to please follow the following points:

1. The fastening screws on the press elements cannot be loose or missing.
2. Do not place any foreign objects in the machine as this may cause unnecessary damage.
3. Should machine blockage occur, it is important to disconnect the machine from its power supply, only then is the front cover to be removed in order to remove orange peels.
4. Never try to remove blockages while the machine is operating. This could lead to serious injury.
5. Due to the fact that the peel removers and the knife are important functional parts of the machine, ensure that these parts are mounted carefully and correctly.

## 7. TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
The machine isn't working	Check if machine is plugged into power outlet	Connect to power source
	No electricity from power outlet	Check the power outlet for electricity
	Front cover is mounted wrongly or magnet(s) are missing	Check that the front cover is mounted properly and that the magnets are present on left and right hand side of the front cover.
	The press elements are blocked	Unplug the machine from its electricity source and remove the object which is blocking the machine in the press elements.
	Safety detectors are damaged.	Contact your customer service representative.
	ON/OFF switch damaged	Contact your customer service representative.
	Switching circuit is defect	Contact your customer service representative.
	Main switch off	Check if main switch on rear of machine is switched on.
Display shows „ERROR“	Front cover not mounted properly.	Ensure that the front cover is mounted properly.

<b>PROBLEM</b>	<b>POSSIBLE CAUSE</b>	<b>SOLUTION</b>
	Magnet switch defect or magnet is missing.	Check if magnets are present on left and right hand side of the front cover. (When yes, contact your customer service technician. When new, order new front cover)
	Fruit supply tube is not/not properly mounted.	Please check if the fruit supply tube is mounted and if the lever is closed.
Display shows "OVER"	Motor protective circuit has activated	Switch main switch on the rear side of the machine on/off
The machine has blockages often during the pressing process.	Power supply voltage is insufficient.	Check if the power supply coincides with that which is mentioned in the instruction manual.
	Switching circuit defect	Contact your customer service representative.
Press elements are not synchronized	Gear wheel or Axle is damaged	Contact your customer service representative.
Peel remover damaged or broken	Peel remover mounted incorrectly	Mount the peel remover according to the instruction manual.
You can hear the motor but the press elements are not turning	Malfunction inside the machine	Contact your customer service representative.
The machine stops running periodically	Insufficient ventilation	Make sure that the ventilation is not blocked
	Overload	Contact your customer service representative.



8. CERTIFICATES

# NSF International

RECOGNIZES

Technic Marketing Products GmbH  
Austria

AS COMPLYING WITH NSF/ANSI 8 AND ALL APPLICABLE REQUIREMENTS.  
PRODUCTS APPEARING IN THE NSF OFFICIAL LISTING ARE  
AUTHORIZED TO BEAR THE NSF MARK.



This certificate is the property of NSF International and must be returned upon request. For the most current and complete information, please access NSF's website ([www.nsf.org](http://www.nsf.org)).

Joseph Phillips, General Manager  
Food Equipment

October 6, 2010  
Certificate# C0034229 - 01





America

# CERTIFICATE

No. U8U 11 10 67352 017

**Holder of Certificate:** **TMP, Technic Marketing Products GmbH**

Freistaedter Str. 315  
4046 Linz  
AUSTRIA

**Production Facility(ies):** 74146

**Certification Mark:**



**Product:** **Citrus juicer**  
**Electric Juicer for commercial use**

**Model(s):** **8000SBCL, 8000SB, 8000XB, 7000SBCL, 7000XB, 7000SB, 6000XB, 6000XB AS, Fantastic M/AS, Fantastic M/SB, Fantastic F/Digi, Fantastic F/SB**

**Parameters:**

Rated voltage:	115VAC-120VAC
Rated frequency:	60Hz
Rated input power:	370W,280W,280W,300W, 180W,180W,180W,180W, 180W,180W,180W,180W
Protection class:	I
Degree of protection:	IPX1

**Tested according to:** UL 763 (Revision 2006-03-30)

The product was voluntarily tested according to the relevant safety requirements and mentioned properties. It can be marked with the certification mark shown above. The certification mark must not be altered in any way. See also notes overleaf.

**Test report no.:** 704010955002-02

**Date,** 2011-11-02

Page 1 of 1

*William P. Miller*





Product Service

## Attestation of Compliance

No. E8N 11 11 67352 021

**Holder of Certificate:** TMP, Technic Marketing Products GmbH

Freistaedter Str. 315  
4046 Linz  
AUSTRIA

**Name of Object:** Citrus juicer  
Electric Juicer

**Model(s):** 6000XB, 6000XB AS, 7000SB, 7000XB,  
8000SB, 8000XB, 7000SBCL, 8000SBCL,  
Fantastic M/AS, Fantastic M/SB,  
Fantastic F/Digi, Fantastic F/SB

**Description of Object:**

Rated input voltage: AC 230V  
Rated input frequency: 50/60Hz  
Rated input power: 150W  
(6000XB,6000XB AS,7000SB,7000XB)  
280W(8000SB,8000XB)  
250W(7000SBCL)  
380W(8000SBCL)  
200W  
(Fantastic M/AS,Fantastic M/SB,  
Fantastic F/Digi, Fantastic F/SB)  
Protection class: I

**Tested according to:**

EN 55014-1/A1:2009  
EN 55014-2/A2:2008  
EN 61000-3-2/A2:2009  
EN 61000-3-3:2008

This Attestation of Compliance is issued according to the Directive 2004/108/EC relating to electromagnetic compatibility on a voluntary basis. It confirms that the listed apparatus complies with all essential requirements of the EMC directive and applies only to the sample and its technical documentation submitted to TÜV SÜD Product Service GmbH for testing and certification. See also notes overleaf.

**Test report no.:** 708880834203-02



**Date,** 2011-11-25 (Linda Qiu)

**CE** After preparation of the necessary technical documentation as well as the EC conformity declaration the required CE marking can be affixed on the product. Other relevant directives have to be observed.

Page 1 of 1



Product Service

# CERTIFICATE

No. Z1A 11 11 67352 020

**Holder of Certificate:** TMP, Technic Marketing Products GmbH

Freistaedter Str. 315  
4046 Linz  
AUSTRIA

**Certification Mark:**



**Product:** Citrus juicer  
Electric Juicer

The product meets the safety and health requirements of the German Equipment and Product Safety Act section 7 subsection 1 sentence 2 GPSG. The certification marks shown above can be affixed on the product. It is not permitted to alter the certification marks in any way. In addition the certificate holder must not transfer the certificate to third parties. This certificate is valid until the listed date, unless it is cancelled earlier. See also notes overleaf.

**Test report no.:** 704010834204-04

**Valid until:** 2016-11-20



**Date,** 2011-11-23

  
( Bingwen Zhang )

Page 1 of 2



Product Service

**CERTIFICATE**

**No. Z1A 11 11 67352 020**

**Model(s):** 8000XB, 8000SB, 7000XB,  
7000SB, 6000XB, 6000XB AS,  
Fantastic M/AS, Fantastic M/SB,  
Fantastic F/Digi, Fantastic F/SB

**Parameters:**

Rated voltage:	230VAC
Rated frequency:	50/60Hz
Model:	8000XB, 8000SB, 7000XB
Rated input power:	280W, 280W, 150W
Model:	7000SB, 6000XB, 6000XB AS
Rated input power:	150W, 150W, 150W
Model:	Fantastic M/AS, Fantastic M/SB
Rated input power:	200W, 200W
Model:	Fantastic F/Digi, Fantastic F/SB
Rated input power:	200W, 200W
Protection class:	I
Degree of protection:	IPX1

**Tested according to:** EN 60335-2-64/A1:2002  
EN 60335-1/A13:2008  
EN 62233:2008

**Factory(ies):** 74146

**DR. RALPH DERRA**  
Öffentlich bestellter und vereidigter  
Sachverständiger für Verpackungsmaterialien, Boden- und Luftanalysen

Akkreditiert gemäß  
DIN EN ISO / IEC 17025  
DIN EN 45011  
**DACH**  
DAC-PL-0035-97-20  
DAC-ZE-002-08

**ISEGA – Forschungs-  
und Untersuchungs-  
Gesellschaft mbH  
Aschaffenburg**



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Germany  
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Telefax +49 (0) 60 21 / 49 89-30  
Email info@isega.de  
http://www.isega.de

23 July 2010  
Dr. Dr/be-bl

**UNBEDENKLICHKEITSERKLÄRUNG  
CERTIFICATE OF CONFORMITY  
CERTIFICAT DE CONFORMITE**

eingetragen  
registered no.  
registré

30045 U 10

für Firma  
for Messrs  
pour MM

Technic-Marketing-Products GmbH  
Freistädter Straße 315  
4046 Linz  
Austria

Produkt  
Product  
Produit

Orange juicer    Citrocasa 6000  
                         Citrocasa 7000  
                         Citrocasa 8000  
                         Citrocasa Fantastic

The orange juicers manufactured by the company mentioned above are used for the preparation of orange juice.

They were examined by us according to the

Methoden zur Untersuchung von Kunststoffen, soweit sie als Bedarfsgegenstände im Sinne des Lebensmittel- und Bedarfsgegenständegesetzes verwendet werden, einschließlich der 62. Mitteilung des BfR zur Untersuchung von Hochpolymeren, Bundesgesundheitsblatt 50, 524 (2007), Stand vom April 2007,

(Methods for testing plastics as far as they are used as consumer goods as defined by the Foodstuffs and Consumer Goods Act, including the 62<sup>nd</sup> memorandum of the BfR on the examination of high polymers, Bundesgesundheitsblatt 50, 524 (2007), state of April 2007),

- 2 -

Geschäftsführer: Dr. Ralph Derra · Handelsregister: Aschaffenburg HRB 3329

Die Veröffentlichung von Ergebnissen unserer Arbeiten und Gutachten sowie die Verwendung für Werbezwecke bedürfen – auch auszugsweise – unserer schriftlichen Genehmigung.  
Erfüllungsort und Gerichtsstand Aschaffenburg

for the composition as well as for the release of substances which might endanger health and to the

"Methoden zur Untersuchung von Bedarfsgegenständen, Grundregeln für die Ermittlung der Migration in Prüflebensmittel", entsprechend der Vorschrift Nr. 80.30, 1 - 3 (EG) in der Amtlichen Sammlung von Untersuchungsverfahren nach § 64 des Lebensmittel- und Futtermittelgesetzbuchs - LFGB, Stand vom Juni 2004,

("Methods for the examination of consumer goods, basic rules for the determination of the migration into food simulants", according to the standard no. 80.30, 1 - 3 (EC) within the Official Collection of Testing Methods according to § 64 of the Foodstuffs and Animal Feed Code - LFGB, state of June 2004),

as well as to the

Series of standards EN 1186, EN 13130 and CEN/TS 14234 „Materials and Articles in Contact with Foodstuffs - Plastics“, current state,

for the migration behaviour.

The orange juicers are in compliance with the rules of the

Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC, Official Journal of the European Union No. L 338/4 of 13.11.2004, modified by app. no. 5.17 of the regulation (EC) no. 596/2009 of 18 June 2009, Official Journal of the European Union no. L 188 of 18 July 2009, article 3,

as well as of the

Lebensmittel-, Bedarfsgegenstände- und Futtermittelgesetzbuch (Lebensmittel- und Futtermittelgesetzbuch - LFGB) in der Fassung der Bekanntmachung vom 24. Juli 2009 (BGBl. I S. 2205), zuletzt geändert durch Artikel 1 der Verordnung vom 03. August 2009 (BGBl. I S. 2630), §§ 30 und 31,

(Foodstuffs, Consumer Goods and Animal Feed Code (Foodstuffs and Animal Feed Code - LFGB) in the version of the notification of 24 Juli 2009 (BGBl. I p. 2205), last amendment by article 1 of the law of 3 August 2009 (BGBl. I p. 2630), §§ 30 and 31),

and meet the demands of the

Bedarfsgegenständeverordnung, die die Umsetzung der Richtlinie 2002/72/EG mit ihren aktuellen Ergänzungen in nationales Recht darstellt, Tag der Ausgabe: 10. April 1992, in der Fassung der Bekanntmachung vom 23. Dezember 1997 (BGBl. 1998 I S. 5), zuletzt geändert am 23. September 2009 (BGBl. I S. 3130),

(Decree on Consumer Goods, representing the conversion of the Directive 2002/72/EC and their consecutive amendments into national law, date of issue: 10 April 1992, in the version of the communication of 23 December 1997 (BGBl. 1998 I S. 5), last modification of 23 September 2009 (BGBl. I S. 3130),

30045 U 10

as well as of the

Commission Regulation (EC) No 975/2009 of 19 October 2009 amending Directive 2002/72/EC relating to plastic materials and articles intended to come into contact with foodstuffs, Official Journal of the European Communities no. L 274/3 of 20 October 2009,

with regard to the migration behaviour.

Thus, the orange juicers of the series Citrocasa 6000, Citrocasa 7000, Citrocasa 8000 and Citrocasa Fantastic according to the sample device submitted may be used safely for the intended purpose.

This certificate of compliance represents the latest technical standard and is based on the certificate of compliance no. 26263 U 08 of 9 June 2008.

It has a validity of 2 years and consists of 4 pages.

Staatlich anerkannter Sachverständiger  
zur Untersuchung der Gegenproben von  
Verpackungsmaterialien aus Papier, Pappe,  
Kunststoffen, Glas, Weißblech und  
sonstigen Metallverpackungen auf ihre  
Lebensmittelrechtliche Unbedenklichkeit



(Behrendt)  
Officially certified  
and authorized food  
chemist



The translation of the above stamps is given on page 4.  
La traduction des estampilles est donnée en page 4.





**Staatlich anerkannter Sachverständiger zur Untersuchung der Gegenproben von Verpackungsmitteln aus Papier, Pappe, Kunststoffen, Glas, Weißblech und sonstigen Metallverpackungen auf ihre lebensmittelrechtliche Unbedenklichkeit**

Dr. Ralph Derra

Authorized expert for the analyses of packaging materials, attested by the Aschaffenburg Chamber of Industry and Commerce.

Expert autorisé pour l'analyse des matériaux d'emballage, assermenté par la Chambre d'Industrie et de Commerce d'Aschaffenburg.

State registered expert for the analysis of contrasting samples of packaging materials of paper, board, plastics, glass, tin plate and other metallic packaging materials as to their suitability for use with foodstuffs.

Expert public pour l'étude du control des contre-échantillons d'emballages de papier, cartons, plastiques, verre, fer-blanc et d'autres emballages métalliques concernant leur conformité alimentaire.



Dr. Ralph Derra

Authorized expert for the analyses of soil and air, attested by the Aschaffenburg Chamber of Industry and Commerce.

Expert autorisé pour l'analyse du sol et de l'air, assermenté par la Chambre d'Industrie et de Commerce d'Aschaffenburg.

---

Die Rücklagen des untersuchten Materials werden bei der Gutachterstelle verwahrt.  
A file sample of the tested material is kept at the expert's office.  
Réserve du matériel analysé est gardée au bureau de l'expert.

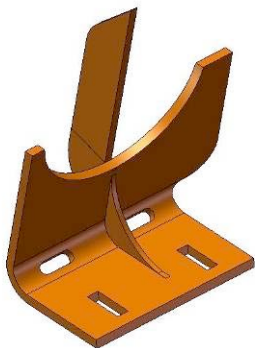
**9. MOST IMPORTANT SPARE PARTS:**

**Spare parts machine**



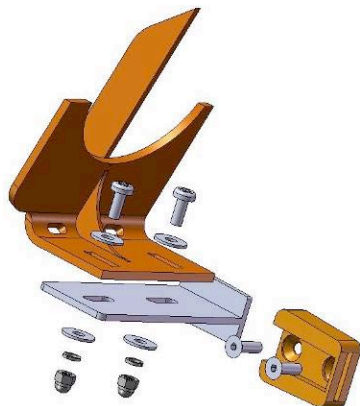
800163002

**Peel remover left  
Art. No. 800.163.002**



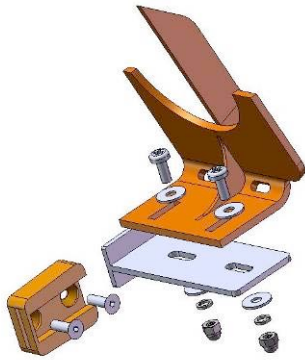
800163102

**Peel remover right  
Art. No. 800.163.102**



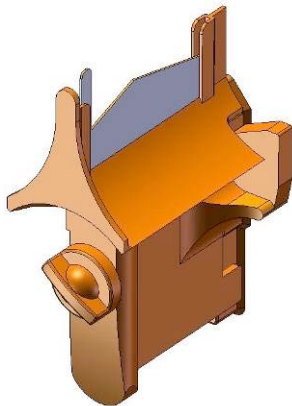
800163000

**Left peel remover compl. with  
brackets and screws  
Art. No. 800.163.020**

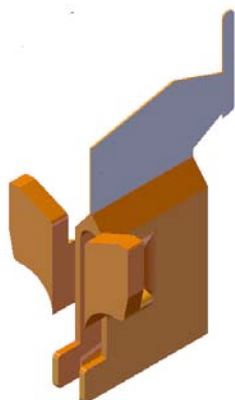


800163100

**Right peel remover compl. with  
brackets and screws  
Art. No. 800.163.120**



**SCS-System without driving discs  
Art. No. 800.155.040**



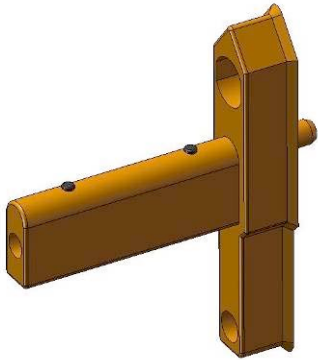
800176022

**Knife SCS up/down  
Art. No. 800.176.042**



800155022

**Knife guide – SCS up&down  
Art. No. 800.155.022**



800152002

**Knife holder SCS  
Art. Nr. 800.152.002  
+ 2x screw cover:  
Art. No. 800.153.002  
800.153.102**

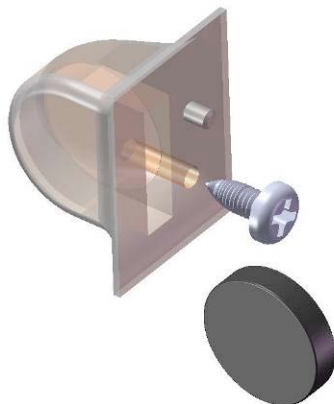


800154000

**Front-Cover compl. series 8000  
Art. No. 800.154.000**

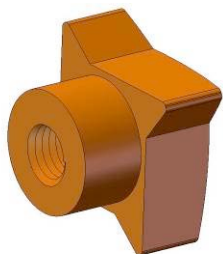


**Side chute Front-Cover  
series 8000 compl.  
Art. No. 800.172.022**



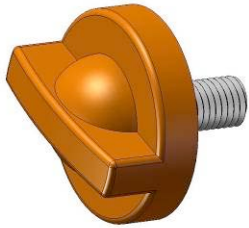
800151000

**Magnet and magnet cover for  
Front-Cover series 8000  
Art. No. 600.653.000**



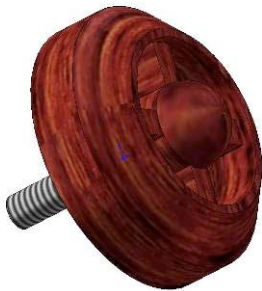
800157002

**Screw Front-Cover series 8000  
Art. No. 800.157.002**



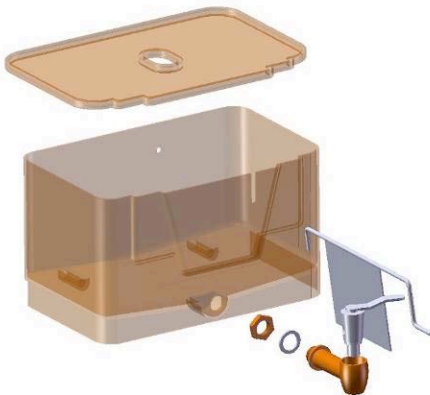
800156002

**Screw for SCS knife, press system  
Art. No. 800.156.002**



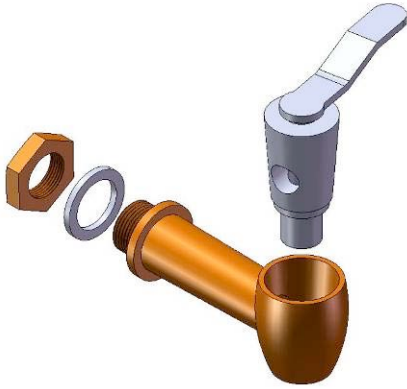
700750027

**Screw for rotary plate  
Art. No. 700.750.027**



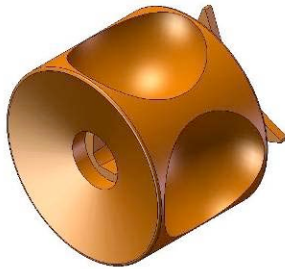
800158000

**Juice tank complete with cover  
and tap  
Art. No. 800.158.000**



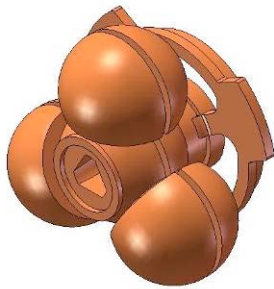
800165000

**Juice tank tap complete**  
**Art. No. 800.165.000**



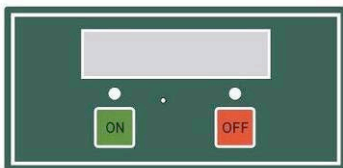
800160022

**Upper Press Element**  
**Art. No. 800.160.022**



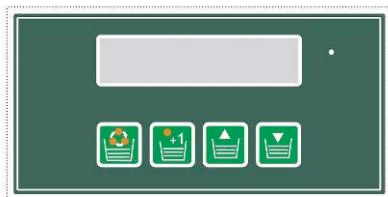
800161022

**Lower Press Element**  
**Art. No. 800.161.022**



800115001

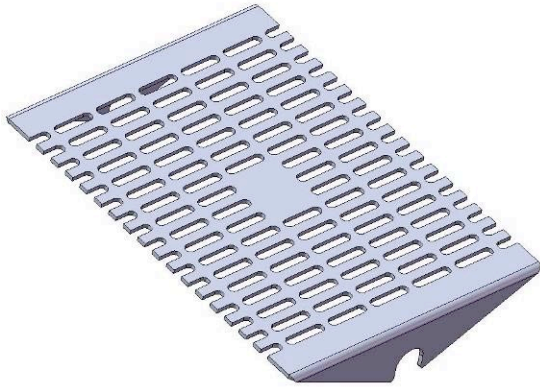
**Film control panel 8000 SB SBC**  
**Start/Stop switch**  
**Art. No. 800.115.001**



**Film control panel 8000 XB**  
**Art. No. 800.114.201**

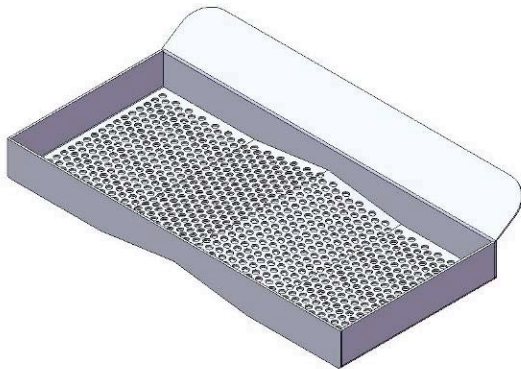


800114201



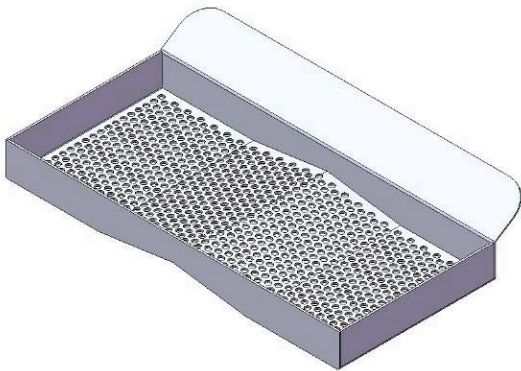
800237SB3

**Fine sieve SB**  
**Art. No. 800.237.SB3**



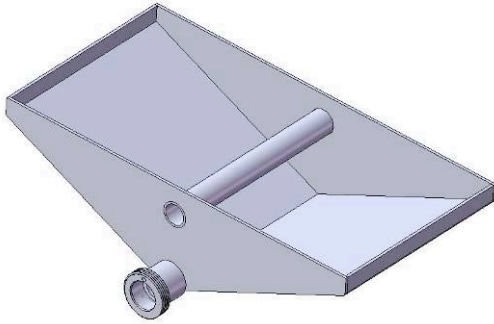
800228SB3

**Fruit sieve SB**  
**Art. No. 800.228.SB3**



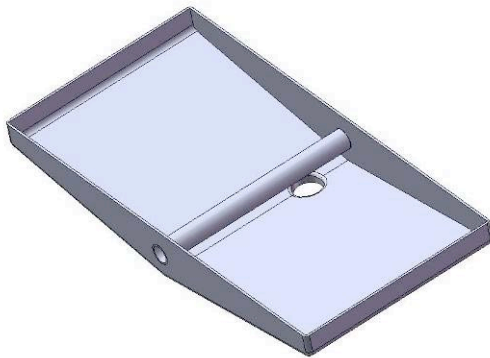
800207XB3

**Fruit sieve XB**  
**Art. No. 800.207.XB3**



800227SB3

**Fruit sieve support SB**  
**Art. No. 800.227.SB3**

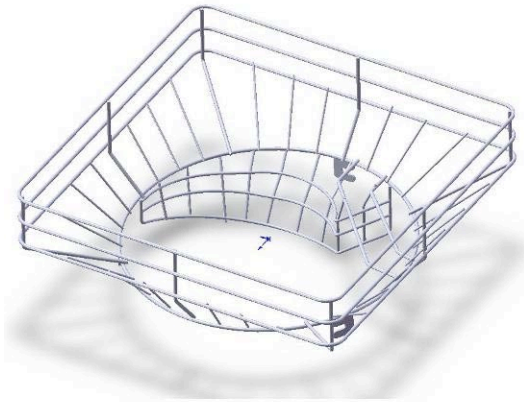


800232XB3

**Fruit sieve support 8000XB**  
**Art. No. 800.232.XB3**



**Inlet basket/Supply tunnel**  
**series 8000**  
**Art. No. 800.208.023**



800200003

**Fruit supply basket 8000 series**  
**Art. No. 800.200.003**



800224093

**Peel basket left+right series 8000**  
**Art. No. 800.224.093**



700753007

**Knurled screw M5 (Cooling-**  
**machines)**  
**Art. No. 700.753.007**

## SB-TAP



**Magnet ring tap Citrocasasa  
Art. No. R150606N**



**Pressure spring DF  
2x12,6x32x5,5x1.4310  
Art. No. 960066**



**Start button 4 x glued + screws  
Art. No. 11008  
320017 (2 pieces)**



**SB-TAP Upper part**  
**Art. No. 100ZH0049ZH0**



**SB-TAP Lower part**  
**Art. No. 100ZH0049ZHU**



**SB-TAP complete**  
**Art. No. ZH0049S**

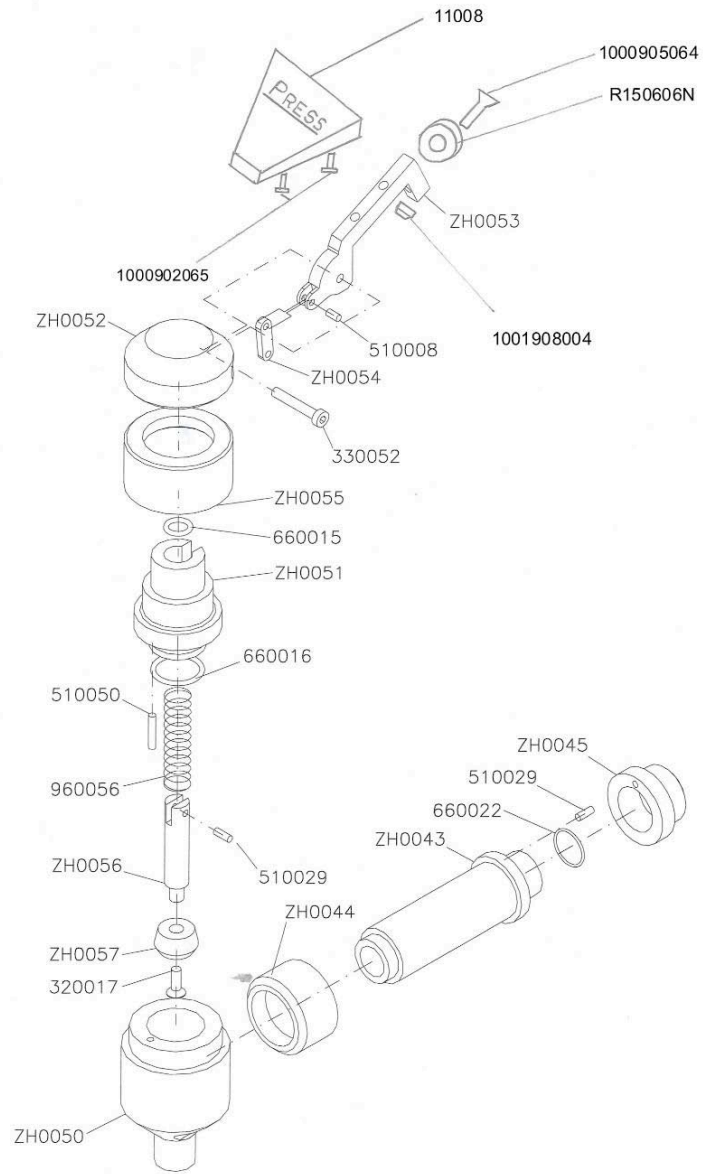


## Spare Parts list Accessories

Article Number	Description
6.00800.003	Fruit basket without bracket
6.00801.003	Bracket for fruit basket
8.00459.027	IC for 8000 Series
877.00640.003	Peel chute left
877.00641.003	Peel chute right
877.00642.003	Drip tray
877.00643.003	Fastening bracket
877.00644.003	Peel chute feed through
877.00645.003	Drip plate holder
877.00646.003	Drip tray
877.00647.000	Drip tray and plate complete
877.00647.003	Drip plate
877.00648.093	Door
877.00649.003	Door grip
877.00650.007	Wheels with brake
877.00651.007	Rear wheels
877.00652.007	Door spring bracket
877.00653.007	Screws
877.00654.000	Door magnet set complete
877.00654.007	Door magnet
877.00655.007	Angle for magnet
878.00649.003	Upper plate Inox 8 cm
878.00650.003	Screw for drip plate
879.00237.003	Drip tray and juice tank holder
879.00238.003	Upper plate Inox 6 cm
879.00239.003	Peel chute feed through
880.00338.003	Upper plate Inox 8cm
881.00175.002	Waste container 40 liter
881.00228.003	Peel chute left + right
881.00229.003	Peel chute feed through
881.00230.003	Upper plate inox cabinet 8000
881.00231.003	Screws for drip plate
881.00232.003	Base plate for drip plate
881.00233.003	Drip tray
881.00234.000	screw drip plate / base plate - set
881.00234.003	Cap nut
881.00235.003	Drip plate
881.00236.003	Washer
881.00237.003	Grip

<b>Article Number</b>	<b>Description</b>
881.00238.003	Door grip
881.00239.093	Door
881.00241.003	Screws for drip plate
881.00242.007	Nut
881.00700.007	Nut
881.00701.003	Upper plate inox 8 cm
881.00702.007	Gasket for upper plate
1021.375	Gasket for tap
1021.374	Tap (fruit sieve 6000XB)
8.00814.003	Box nut connection tube
8.00813.003	Connection tube separated
8.00812.003	Thread extension





## Spare Parts list SB-Tap

Article Number	Description
11008	Start button 4 x glued
320017	Screw for tap
510008	Cylinder pin 3x6
510029	Cylinder pin 3x8
510050	Cylinder pin 3M6x16
660019	Round ring 10x2 silicon
660020	Round ring 20x2 silicon
660022	Round ring 16x1 silicon
960066	Pressure spring DF 2x12,6x32x5,5x1.4310
1000902065	Screw 84 M 4x16 l
1001908004	Screw nut DIN 985 M-4l
1000905064	Screw for magnet (Tap)
R150606N	Magnet ring tap citrocasa
ZH0034	O ring 10x2, DIN 3771
ZH0043	Connection tube seperated 1.4305; D30x73
ZH0044	Box nut connection tube 1.4305; D30x73
ZH0045	Connector piece for extension tube
ZH0050	Tap carrier D44, 5x67
ZH0051	Cover D36x44,5
ZH0052	Cover segment D44, 5x21
ZH0053	Control lever
ZH0054	Interstage network 3x6x20, 482
ZH0055	Knurled box nut D44
ZH0056	Valve follower D10x46,2
ZH0057	Valve plate D18x10,4
ZH0058	Arm screw for ZH0049
100ZH0049ZH0	Tap upper part
100ZH0049ZHU	Tap lower part complete