



orange-x-press
pure natural juicy

Operating Manual

ORANGE X-PRESS OXP K(A)



Serial Number:

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1 Introduction

Thank you for choosing the Orange X-Press K(A) juicer from Orange-X-Press. Read these operating instructions carefully to prevent errors during installation, use or cleaning.

1.1 General

The machine may only be put into operation after thorough study of the following operating instructions.

In addition, it should be noted:

- The general safety and accident prevention regulations as well as the protection recommendations of the trade associations and professional associations, which may vary from country to country.
- All safety instructions in these operating instructions must be followed.

The design of the machine ensures that it can be set up, operated and maintained without risk to persons when used as intended.

All illustrations and drawings in these operating instructions are for general illustration purposes. Certain details do not always have to correspond to the current design status.

The technical data and dimensions are not binding. No claims can be derived from them.

We reserve the right to make technical changes as a result of further development of the machine covered by these operating instructions without altering these instructions.

We reserve the copyrights to these operating instructions as well as to enclosed drawings and other drawings and documents.

1.2 Pictograms

The following pictograms are used in these operating instructions:



Draws attention to dangerous situations with possible personal injury, as well as possible machine damage.



The work to be performed may only be carried out by an instructed electrician.



Reference to useful advice, explanations and additions to the operating instructions.



1.3 Declaration of conformity

The machine was manufactured according to the following standards:

EN 1672-2:2005+A1:2009 Food processing machinery - General principles for design - Part 2: Hygiene requirements

EN 55014-1:2021-03 Electromagnetic compatibility - Requirements for household appliances, electric tools and similar apparatus - Part 1: Emission requirements

EN 55014-2:2016-01 Electromagnetic compatibility - Requirements for household appliances, electric tools and similar apparatus - Part 2: Immunity - Product family standard (CISPR 14-2:1997/A2:2008)

EN 60335-1:2020-08 Safety of household and similar electrical appliances - Part 1: General requirements (IEC 60335-1:2020-08 (Modified))

EN 61000-3-2:2019-12 Electromagnetic compatibility (EMC) - Part 3-2: Limits - Limits for harmonic currents (equipment input current ≤ 16 A per conductor) (IEC 61000-3-2:2014)

EN 61000-3-3:2020-07 Electromagnetic compatibility (EMC) - Part 3-3: Limits - Limitation of voltage variations, voltage fluctuations and flicker in public low-voltage power supply systems for equipment with a rated current ≤ 16 A per conductor and not subject to a special connection condition (IEC 61000-3-3:2013)

EN 61000-6-4:2009-12 Electromagnetic compatibility (EMC) - Part 6-4: Generic standards - Emission requirements for industrial environments (IEC 61000-6-4:2006/A1:2010)

EN 62233:2008-11 Methods for measuring the electromagnetic fields of household and similar electrical appliances with respect to the safety of persons in electromagnetic fields (IEC 62233:2008 (Modified))

EN ISO 12100:2010 Safety of machinery - General principles for design - Risk assessment and risk reduction (ISO 12100:2010)

EN ISO 13849-1:2015 Safety of machinery - Safety-related parts of control systems - Part 1: General principles for design (ISO 13849-1:2015)

EN ISO 13849-2:2012 Safety of machinery - Safety-related parts of control systems - Part 2: Validation (ISO 13849-2:2012)

EN ISO 13850:2015 Safety of machinery - Emergency stop - Design principles (ISO 13850:2015)

EN ISO 13857:2008 Safety of machinery - Safety distances to prevent hazard zones being reached by upper and lower limbs (ISO 13857:2008)

EN ISO 14119:2013 Safety of machinery - Interlocking devices associated with guards - Principles for design and selection (ISO 14119:2013)

1.4 Possible applications

This device is used to produce fresh orange juice without tart peel taste.

By turning out the orange, the juice has fruit pulp. The device is available only with automatic feeding.

1.5 Technical specification

Machine:	Width	450 mm
	Height	840 mm
	Depth	600 mm
	Weight	80 kg
	Voltage	230V AC, 50Hz
	Power	420 kW
	Noise emission	60 dB(A)
Sub carriage:	Width	520 mm
	Height	900 mm
	Depth	600 mm
	Weight	20 kg

Changes possible without prior notice.

1.6 Nameplate

The manufacturer's mark is located on the back of the device.

For all correspondence and when calling for after-sales service, state the data on the manufacturer's plate.

2 Safety

2.1 Safety measures

The machine was manufactured according to the latest findings and corresponds to the state of the art at the time of delivery.

The safety requirements applicable in Germany to processing machines and the law on technical work equipment were considered in the construction of the machine.

For this reason, as far as safety-related concerns are concerned, the specified work sequences must be strictly followed.

Any modification to the original condition of the machine and accessories is not permitted without the prior consent of Orange-X-Press.

The machine may only be operated by persons who have been instructed and who can be expected to perform their tasks reliably.

In the event of improper operation, hazards emanating from the machine cannot be ruled out.

The machine operator must ensure that the following operating instructions are followed and strictly observed.

The particularly emphasized safety instructions in the individual chapters must be followed by all persons responsible for the installation, operation and repair of the machine.

Before commissioning, the machine must be checked for proper function of all required protective devices. The operator must be convinced that nobody is too close to or reaches into moving parts.

All cleaning, maintenance and inspection work must be conducted in accordance with the operating instructions. This work may only be conducted by authorized and trained personnel.

Only original and identical Orange X- PRESS spare parts may be used for repairs.

2.2 Safety instructions

Observe the following accident prevention instructions when operating the machine:

- Only operate the machine when it is in perfect condition.
- Never remove or bypass safety devices of the machine. Do not bypass or disable electrical safety devices.
- Do not touch any moving or rotating parts.
- Regularly check the machine and, if necessary, have adjustment or maintenance work carried out by authorized specialists. Replace worn or damaged parts.
- Use only suitable tools for maintenance.
- After repair work, fit all protective devices and check electrically and mechanically.
- Pull out the power plug when working on the device. Observe the applicable legal regulations.
- Protect electrically live parts from moisture.
- Only use fresh, flawless oranges.

2.3 Intended use

The device is designed to operate with fresh, perfect oranges with a diameter of 64- 80 mm. This corresponds to a **caliber 6 and 7**.

Any other use is not in accordance with the intended use.



Foreign bodies (e.g., tools or similar) must not get into the machine.

In case of improper use of the machine, the manufacturer is not liable for any consequences that may occur.

2.4 Safety when working on the machine

Before starting any work on the machine, make sure that the machine is switched off.

3 Transport, positioning, installation

3.1 Transport

Improper transport does not entitle the user to compensation or warranty claims.



Avoid sudden movements, jolts, or strong vibrations during transport, lifting and setting down.



Carefully inspect the machine and accessories for transport damage immediately after unpacking.



3.2 Transport damage

Notify immediately in case of transport damage:

- Transporter
- Transport insurance
- Company Orange-X-Press

3.3 scope of delivery

The scope of delivery corresponds to the scope specified in the order.

After receipt of the machine, immediately check the delivery for completeness using the enclosed delivery bill.

3.4 Positioning

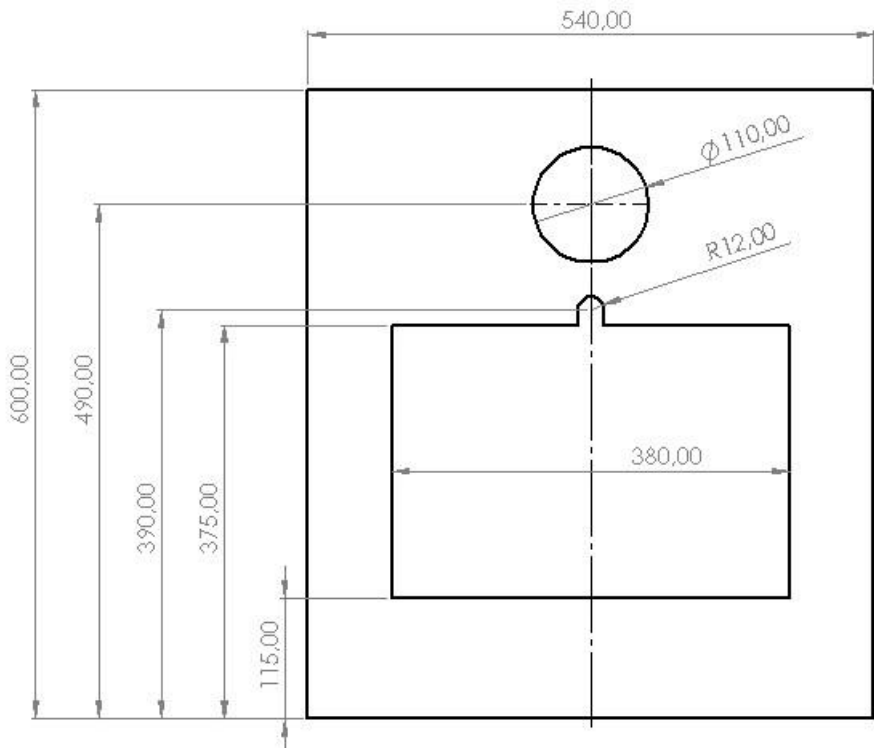
A special foundation is not required for this machine. For operation, the locking of the two front rollers must be actuated.

A level floor with sufficient load-bearing capacity is sufficient (with undercarriage - model OXP K).

For the table-top model (model OXP KA), the space requirement is 45x60 cm (see chapter 1.4. Technical specifications).

For correct use, a cut-out must be made in the tabletop. A sufficiently large waste container must fit under it (see cut-out drawing below).

It is also recommended to use a waste chute. If a waste chute is used, the cutout must be planned to be correspondingly larger.



3.5 Connecting the Machine

The device is connected to a properly grounded socket.



Consult a qualified electrician if there is any doubt as to whether the device is properly grounded.

Operating voltage and connected load, see chapter 1.4 Technical specifications.



Follow the local regulations and the regulations of the local power supply company.

Protection class, according to the regulations of the local power supply company.

It is essential to check the existing mains voltage for compliance with the voltage specified on the type plate (machine).

4 4 Startup

4.1 Startup and use of Machine

- ! During transport of the sub carriage and machine, it is essential to hold the machine with one hand, as the center of gravity is in the upper third. !
- ! Always push the machine with undercarriage with the front ahead. !
- ! Clean the machine thoroughly before use. Pull out the power plug for cleaning. !

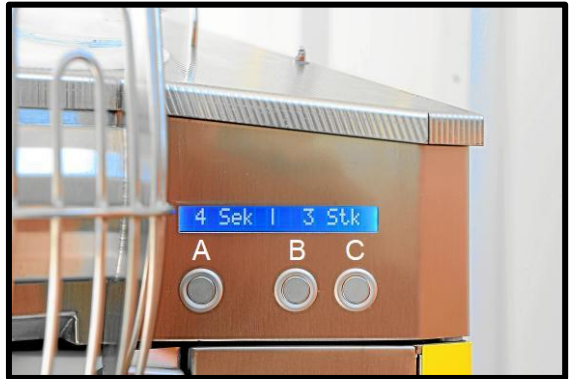
The power plug and on/off switch is located on the back of the machine.



In the case of the Standard machine type, the right illuminated button on the front triggers the pressing. On the SB machine type, the lever triggers the pressing process.

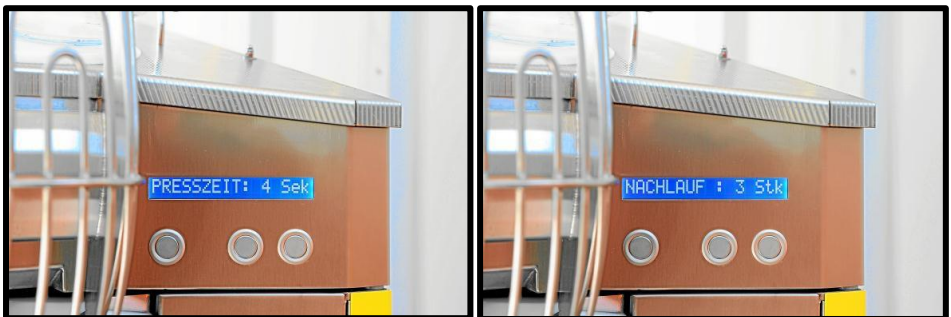
The display shows the pressing time (in sec) and the quantity of oranges (in pcs) that will be pressed after release.

Figure: 3 oranges are squeezed for 4 seconds each.





Proceed as follows to program the pressing time and overrun quantities.

1. Press and hold the program key (A) until the display changes to "Press time" or "Overshoot".
2. Set the pressing time with the "-"(B) and "+"(C) keys.
3. Press the program switch to toggle between "Press time" and "Overshoot".
4. Set orange overrun with the "-"(B) and "+"(C) keys.
5. To confirm, press buttons (B) and (C) simultaneously.



! During normal operation, at least 2-3 oranges should be present to ensure a good transfer into the blanks (otherwise oranges can be crushed, and bitter substances get into the juice). !

4.2 Refill

 Oranges should be refilled individually! When refilling directly from the orange crate, there is a risk of rotten or unclean fruit getting into the machine. 

In order to achieve an optimal quality result, please process **only 6-7 caliber** oranges. This also achieves the optimum overtravel of the oranges (64 mm - 80 mm).

5 Cleaning

5.1 Important advice on cleaning

Only a correctly cleaned device complies with the hygiene regulations.



There is a risk of poisoning if the following instructions are not observed.

The device must be completely cleaned at least once a day.



Before cleaning, switch off the device and pull out the power plug.

Warning!!!



Gasoline, nitro thinner or similarly aggressive liquids, cleaning agents containing cleaning particles, and steel brushes or scrapers must not be used.

Never clean the device with steam, high-pressure cleaner or directly in a sink.

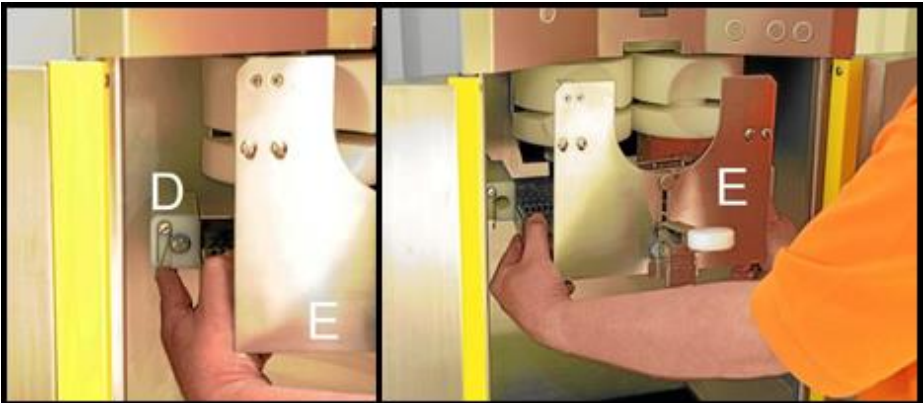


Water and moisture must not penetrate the device.

Danger: Electric current, burns / death.

5.2 Disassembly the machine for cleaning

1. Removing the orange feeder (A):
To do this, press the two springs (B) and (C) together at the bottom of the trunk and pull the orange feeder (A) away, first upwards, and then forwards.
2. Doors open by pulling the ball handles of the machine.
3. Remove the juice tray (E): To do this, press the springs (D) on the left and right to the side, then pull out the juice tray (E) towards the front.



4. Remove the circular blanks (G): To do this, press the springs (F) at the bottom of the circular blanks (G) (away from the pick-up shaft) and pull the circular blanks downward.



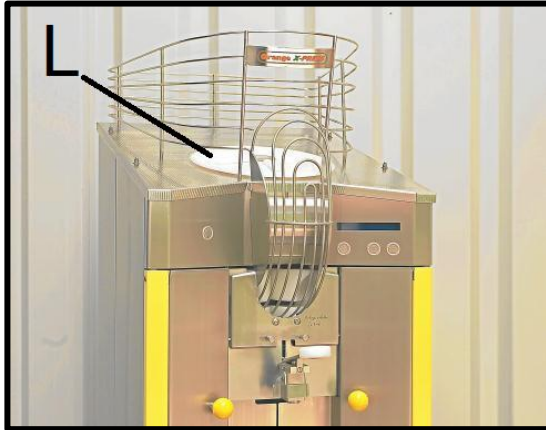
5. Remove the knife bar (J): To do this, press the spring (H) at the bottom of the knife bar (J) (towards you) and pull the knife bar downwards.



CAUTION: SHARP BLADE!! When removing the knife bar, put on the supplied blade guard to avoid cuts!



6. Remove the star wheels (K): To do this, press the springs (L) at the back of the star wheels (K) (away from the mounting shaft) and pull the star wheels out to the front.
7. Remove rotary plate (L).



5.3 Cleaning of the machine

All removable parts can be cleaned in the dishwasher.

The interior of the machine can now also be cleaned. Please use commercially available cleaning agents suitable for this purpose.

At regular intervals, it is recommended to additionally disinfect the parts and the machine with suitable cleaning agents.

5.4 Reassembly after cleaning

To reassemble the machine, please perform step 1. -7. from chapter "5.2. Disassembling the machine for cleaning" in reverse order. At step remove the blade guard again.

Then plug in the mains plug, actuate the main switch, and start the test run.

6 Malfunction

6.1 Challenges during assembly

If the springs of the components do not engage as usual, make sure that the springs are intact and not bent, and that the locking grooves are free of dirt residues.

6.2 Displaying error code

If the machine has a malfunction, an applicable error is shown in the display.

Stop circuit error: This error occurs when the orange feeder is not mounted or not mounted correctly. After correct assembly, it is necessary to restart the machine.

Drive error: This error occurs when the drive of the machine is blocked. make sure that all parts are well engaged.

If the measures do not have any effect, please contact the Orange-X-Press service department.

6.3 Spare parts

Typical wear parts in the machine are:

- All types of springs
- Brushes on the circular blanks
- Rubber sliders on the circular blanks

Please replace them if they look different (bent, frayed, cracked). On the last page you will find the parts named.

6.4 General information

Basically, ensure that the machine is switched off and that the functional run of the machine is closely monitored until the source of the fault is determined. Any malfunction must be eliminated before restarting the machine.

In general, faults can occur in the electrical control cabinets and motors if mains voltage fluctuations occur that exceed the permissible tolerance group.

Malfunctions may only be eliminated by a qualified electrician.

Star wheel
Spring type 1

Knife bar
Spring type 2

Rubber sliders

Brushes

Circular blanks
Spring type 3

Juice tray (SB)
Spring type 1

