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User Manual

ORANGE X-PRESS OXP MULTIFRUIT



Serial number: website

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Machine support

Tabel of Contents

1 Introduction 3

1.1 Pictograms 4

1.2 Possible applications 4

1.3 Declaration of Conformity 5

1.4 Technical Specifications 6

1.5 Manufacturer’s mark 6

2 Security 7

2.1 Safety measures 7

2.2 Safety instructions 8

2.3 Intended use 9

2.4 Safety when working on the machine 9

3 Transport, installation, connection 10

3.1 Transport 10

3.2 Damage caused during transport 10

3.3 Contents of the package 10

3.4 Line-up 11

3.5 Connection 12

4 Commissioning 13

4.1 Inbetriebnahme and use 13

4.2 Refill 17

5 Cleaning 18

5.1 Important information on cleaning 18

5.2 Dismantling the machine for cleaning 19
5.3 Cleaning the machine 21
5.4 Reassembly after cleaning 21
6 Troubleshooting 22
6.1 Problems encountered during assembly 22
6.2 Error message 22
6.3 Spare parts 22
6.4 General information 23

1 Introduction

Thank you very much for choosing the **Orange X-Press K(A)** juicer from **Orange X-Press**. Please read this user manual carefully to avoid any errors during installation, use or cleaning.

1.1 General information

The machine must not be put into operation until the operating instructions set out below have been studied in detail.

In addition, please note the following:

- The general health and safety and accident prevention regulations, as well as the safety recommendations issued by trade associations and employers' liability insurance associations, which may vary from country to country.
- All safety instructions in this operating manual must be observed.

When used as intended, the machine's design ensures that it can be set up, operated and maintained without posing a risk to persons. All illustrations and drawings in this operating manual are for general illustrative purposes only. Specific details may not always correspond to the current design status.

The technical specifications and dimensions are subject to change. No claims may be derived from them.

We reserve the right to make technical changes resulting from further development of the machine described in this operating manual, without amending this manual.

We reserve all copyright to this operating manual, the accompanying drawings and other documents.

1.1 Pictograms

The following pictograms are used in this operating manual:



Draws attention to dangerous situations that could result in personal injury, as well as to potential damage to machinery.



The work to be carried out must only be carried out by a qualified electrician who has received the necessary training.

! Information on useful advice, explanations and supplementary details regarding the operating instructions. !

1.2 Possible applications

The appliance is designed to produce fresh fruit juice without any bitter aftertaste from the peel.

As the fruit is squeezed, the juice contains bits of pulp.
The machine is available exclusively with automatic feeding.

1.3 Declaration of Conformity

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EG-KONFORMITÄTSERKLÄRUNG
nach EG-Maschinenrichtlinie 2006/42/EG, Anhang II 1.A

- Original -
CE

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Dokumentationsbevollmächtigter:	Orange X-Press Handels- u. Vertriebsgesellschaft mbH Juan Llombart Gavaldá Industriehof 4, 77933 Lahr, Deutschland
	ORANGE X-PRESS OXP MultiFruit OXP – _ _ _ _ – _ _ _ _ Maschine zum Pressen von Obst (Orangen, Granatäpfeln, Zitronen und Grapefruit) für Saft durch Personen des täglichen Lebens
Erklärung:	**Hiermit erklären wir, die Orange X-Press Handels- u. Vertriebsgesellschaft mbH, dass die oben beschriebene Maschine allen einschlägigen Bestimmungen der EG-Maschinenrichtlinie 2006/42/EG entspricht.**
	Folgende Richtlinien wurden angewandt:
Richtlinie 2006/42/EG	Maschinenrichtlinie des Europäischen Parlaments und des Rates vom 17. Mai 2006
Richtlinie 2014/30/EU	Elektromagnetische Verträglichkeit von Elektro- und Elektronikprodukten – (EMV)
Richtlinie 2014/35/EU	Die Schutzziele der Niederspannungsrichtlinie 2014/35/EU werden gemäß Anhang I, Nr. 1.5.1 der Maschinenrichtlinie eingehalten.
	Folgende harmonisierten Normen wurden angewandt:
EN ISO 7010:2020	Graphische Symbole – Sicherheitsfarben und Sicherheitszeichen – Registrierte Sicherheitszeichen
EN ISO 12100:2010	Sicherheit von Maschinen – Allgemeine Gestaltungsleitsätze, Risikobeurteilung und Risikominderung
EN ISO 13849-1:2023	Sicherheit von Maschinen – Sicherheitsbezogene Teile von Steuerungen – Teil 1: Allgemeine Gestaltungsleitsätze
EN ISO 13854:2020	Sicherheit von Maschinen – Mindestabstände zur Vermeidung des Quetschens von Körperteilen
EN ISO 13857:2020	Sicherheit von Maschinen – Sicherheitsabstände gegen das Erreichen von Gefährdungsbereichen mit den oberen und unteren Gliedmaßen
EN ISO 14119:2013	Sicherheit von Maschinen – Verriegelungseinrichtungen in Verbindung mit trennenden Schutzeinrichtungen – Leitsätze für Gestaltung und Auswahl
EN ISO 14120:2016	Sicherheit von Maschinen – Trennende Schutzeinrichtungen – Allgemeine Anforderungen an Gestaltung und Bau von feststehenden und beweglichen trennenden Schutzeinrichtungen
EN 1672-1:2014	Nahrungsmittelmaschinen – Allgemeine Gestaltungsleitsätze – Teil 1: Sicherheitsanforderungen
EN 1672-2:2021	Nahrungsmittelmaschinen – Allgemeine Gestaltungsleitsätze – Teil 2: Anforderungen an Hygiene und Reinigbarkeit
EN 60204-1:2019	Sicherheit von Maschinen – Elektrische Ausrüstung von Maschinen – Teil 1: Allgemeine Anforderungen
EN 60529:1991 + A1:2000 + A2:2013	Schutzarten durch Gehäuse (IP-Code)
EN 62061:2021	Sicherheit von Maschinen – Funktionale Sicherheit sicherheitsbezogener elektrischer, elektronischer und programmierbar elektronischer Steuerungssysteme
EN 55014-1:2021	Elektromagnetische Verträglichkeit – Anforderungen an Haushaltsgeräte, Elektrowerkzeuge und ähnliche Elektrogeräte – Teil 1: Störaussendung
EN 55014-2:2021	Elektromagnetische Verträglichkeit – Anforderungen an Haushaltsgeräte, Elektrowerkzeuge und ähnliche Elektrogeräte – Teil 2: Störfestigkeit
EN 61000-3-2:2019 + A1:2021	Elektromagnetische Verträglichkeit (EMV) – Teil 3-2: Grenzwerte – Grenzwerte für Oberschwingungsströme
EN 61000-3-3:2013 + A2:2021	Elektromagnetische Verträglichkeit (EMV) – Teil 3-3: Grenzwerte – Begrenzung von Spannungsänderungen, Spannungsschwankungen und Flicker

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Juan Llombart Gavaldá, Geschäftsführer
Lahr, 22.07.2026

1.4 Technical Specifications

Juicer:	Width	450 mm
	Height	840 mm
	Depth	600 mm
	Weight	ca. 80 kg
	Mains voltage	230 V AC, 50 Hz
	Power consumption	0,42 kW
	Noise emissions	60 dB(A)
Undercarriage:	Width	540 mm
	Height	840 mm
	Depth	600 mm
	Weight	ca. 20 kg

A 3 cm lateral allowance is set via a switch on the right-hand side of the machine. Subject to change without prior notice.

1.5 Manufacturer's mark

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

Please provide the details of the manufacturer's identification mark if you have any queries or wish to contact customer services.

2 Security

2.1 Safety measures

The machine was manufactured in accordance with the latest technical knowledge and, at the time of delivery, represents the state of the art.

The safety requirements applicable in Germany and the European Union for processing and manufacturing machinery have been taken into account in the design and manufacture of this machine.

For this reason, the established work procedures must be followed where safety considerations are concerned.

Any alteration to the original condition of the machine or its accessories is prohibited without the prior consent of Orange-X-Press.

The machine must only be operated by persons who have been trained and who can be relied upon to carry out their duties reliably.

f the machine is not operated correctly, hazards arising from it cannot be ruled out.

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

The safety instructions highlighted in the individual chapters must be followed by everyone responsible for the installation, operation and repair of the machine.

Before commissioning, all safety devices must be checked to ensure they are functioning correctly. The danger zone around moving parts must be kept clear of people. Cleaning, maintenance and inspection work must only be carried out in accordance with these operating instructions and by authorised, trained personnel.

Only genuine Orange X-Press spare parts may be used for repairs.

2.2 Safety instructions

The following precautions must be observed to prevent accidents when operating the machine:

- Only operate the machine when it is in perfect working order.
- Never remove or bypass the machine's safety devices. Do not bypass or disable electrical safety devices.
- Do not touch any moving or rotating parts.
- Check the machine regularly and, if necessary, have any adjustments or maintenance carried out by authorised specialist staff. Replace any worn or damaged parts.
- Only use suitable tools for maintenance.
- Following repair work, all safety devices must be refitted and their electrical and mechanical operation checked.
- Unplug the appliance from the mains before carrying out any work on it. Observe the relevant legal requirements.
- Protect live parts from moisture.
- Use only fresh, undamaged fruit.

2.3 Intended use

The appliance must only be filled with fresh, undamaged fruit. To ensure smooth operation, please use fruit of the following sizes:

Orange:	6- and 7-gauge	(max. diameter 64–80 mm)
Pomegranate:	12-gauge	(max. diameter 90mm)
Grapefruit:	4 to 6-gauge	(max. diameter 90mm)

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



Foreign objects (e.g. tools or similar items) must not be allowed to enter the machine.

The manufacturer accepts no liability for damage resulting from use contrary to the intended purpose.

2.4 Safety when working on the machine

Before carrying out any work on the machine, ensure that it is switched off.

3 Transport, installation, connection

3.1 Transport

No claims for compensation or under warranty will be accepted for damage caused by improper transport.



When transporting, lifting and setting down the machine, avoid sudden movements, impacts or severe vibrations.

Please inspect the machine and its accessories carefully for any damage caused during transport immediately after unpacking.

3.2 Damage caused during transport

Should any transport damage be detected upon receipt of goods, this must be documented immediately and reported to the following departments:

- the transport company
- transport insurance
- Orange X-Press

3.3 Contents of the package

The contents of the delivery correspond to the order placed.

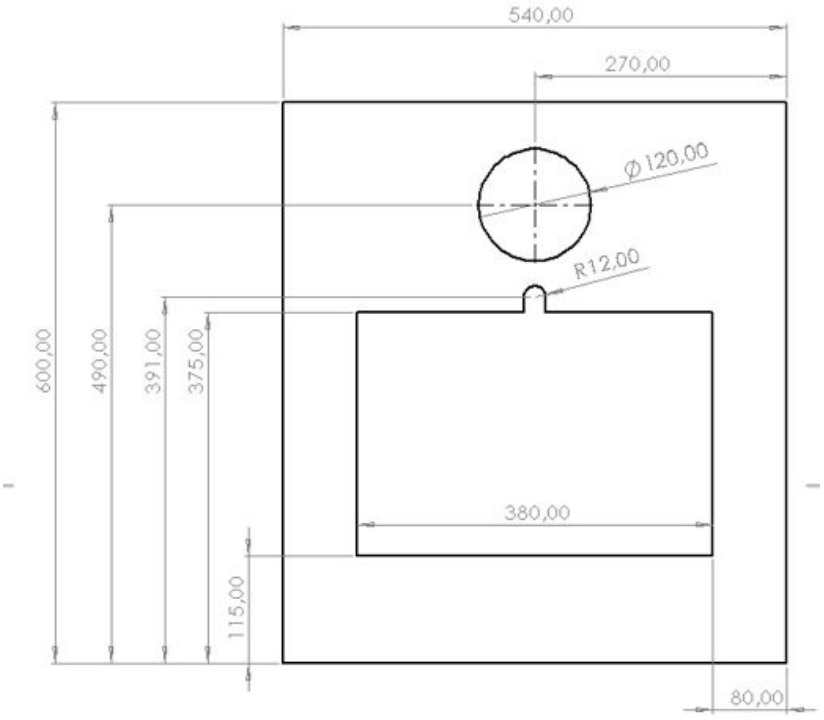
Please check the delivery for completeness immediately upon receipt, using the enclosed delivery note.

3.4 Line-up

The tabletop model (model OXP KA) requires a footprint of 45 x 60 cm (see section 1.4, 'Technical Specifications'.

To ensure the unit operates correctly, a cut-out must be made in the worktop. A waste bin of sufficient size must fit underneath (see cut-out diagram below).

It is also advisable to use a waste chute. If a waste chute is used, the opening must be made correspondingly larger.



3.5 Connection

The appliance must be connected to a properly earthed socket.



If you are in any doubt as to whether the appliance is properly earthed, consult a qualified electrician.

Operating voltage and connected load: see Section 1.4, ‘Technical Data’.



Observe the VDE regulations and the requirements of the local energy supplier.

The protection class is determined in accordance with the regulations of the local electricity supplier.

Before connecting, check that the mains voltage matches the voltage stated on the rating plate.

4 Commissioning

4.1 Inbetriebnahme and use

The machine has been fully assembled and installed.

! During transport of the undercarriage and the machine, the machine must be secured, as its centre of gravity is located in the upper third. !

! Always push the machine, with its undercarriage, with the front facing forwards. !

! Clean the machine thoroughly before use. Unplug the machine before cleaning it. !

The mains plug and the on/off switch are located at the back of the machine.





On the Standard model, the pressing process is initiated using the illuminated button on the left-hand side of the front panel. On the SB model, the pressing process is initiated using the lever.

The following settings can be configured in the menu:

- Pressing time
- Pressing volume
- Version (self-service or standard)
- Rotating stars (On / Off)
- Fruit fly repellent system (On / Off)
- Language (German, English, French, Czech, Dutch)

To select and programme the individual menu items, proceed as follows:

Enter the keyboard shortcuts as follows:

1. Press and hold buttons (B) and (C) at the same time
2. Press button (A) once
3. Press button (D) once
4. Press button (A) repeatedly



Menu item 1: <u>Pressing time</u> (Default: 1 Sek.)

- The time can be adjusted using button B or C
- To save your selection, press buttons B and C at the same time



Menu item 2: <u>Pressing volume</u> (only for the standard version)

- The quantity can be changed using button B or C
- To save your selection, press buttons B and C at the same time



Menu item 3: <u>Variant</u> (SB or Standard)

- The selection can be changed using button B or C
- To save your selection, press buttons B and C at the same time



Menu item 4: Rotating stars (on - off)

- he selection can be changed using button B or C
- To save your selection, press buttons B and C at the same time



* When the rotating stars are switched off, the juice yield decreases

Menu item 5: <u>Fruit Fly Prevention System</u> (on - off)



- The selection can be changed using button B or C
- To save your selection, press buttons B and C at the same time

* For best results, it is recommended that you only use the anti-fruit fly system during the summer months, as and when required

Menu item 6: <u>Language</u> (German – French – English – Dutch – Czech)



- The selection can be changed using button B or C
- To save your selection, press buttons B and C at the same time

! During normal operation, there should be at least 2–3 oranges in the feed area to ensure they are transferred to the rotors without any problems. Otherwise, oranges may be crushed, causing bitter substances to enter the juice. !

4.2 Refill

! Oranges should be added one at a time. If you add them directly from the orange crate, there is a risk that rotten or dirty fruit will end up in the machine. !

To achieve the best possible quality, please use only oranges of size 6–7. This will also ensure an optimal yield of oranges (diameter 64–80 mm).

5 Cleaning

5.1 Important information on cleaning

Nur ein einwandfrei gereinigtes Gerät entspricht den Hygienebestimmungen.



Failure to follow the instructions below may result in hygiene risks.

The appliance must be thoroughly cleaned at least once a day.

Wear parts such as the cleaning brushes and rubber scrapers on the discs should be replaced after 30,000 cycles, or after 12 months at the latest.

The retaining springs on the juice drawer, the discs and the extractor stars should also be replaced when they show signs of fatigue.



Switch off the appliance and unplug it before cleaning.

Attention



Petrol, nitro thinner or similar corrosive liquids, abrasive cleaning agents, steel brushes or scrapers must not be used.

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



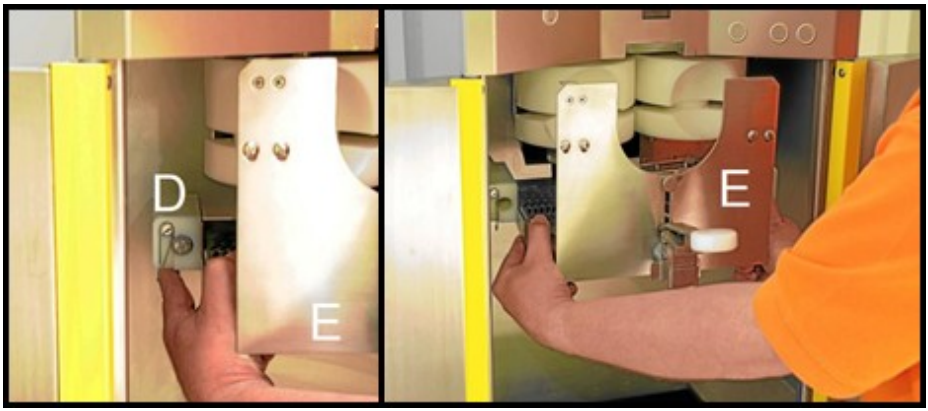
Water and moisture must not be allowed to enter the appliance.

Danger: Risk of death from electric shock.

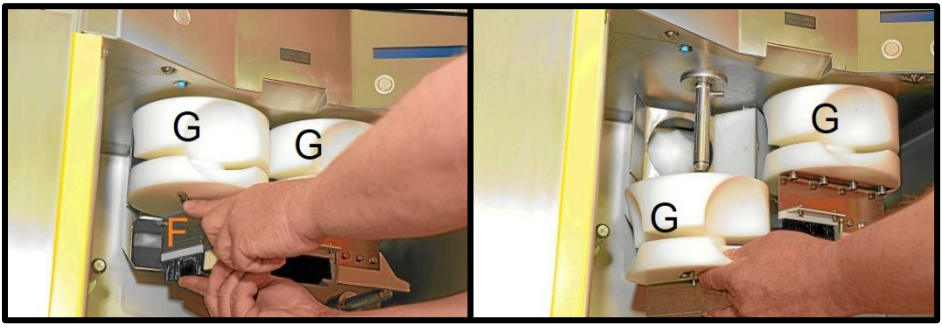
5.2 Dismantling the machine for cleaning

1. If necessary, clip the orange barrier into place at the basket exit.
2. **Remove the orange feed mechanism (A)**: To do this, press the two springs (B) and (C) at the bottom of the trunk together and pull the orange feed tube (A) first upwards and then forwards.
3. **Open the doors by pulling on the ball handles.**
4. **Remove the juice tray (E):** To do this, push the springs (D) on the left and right to the side, then pull the juice tray (E) forwards to remove it.

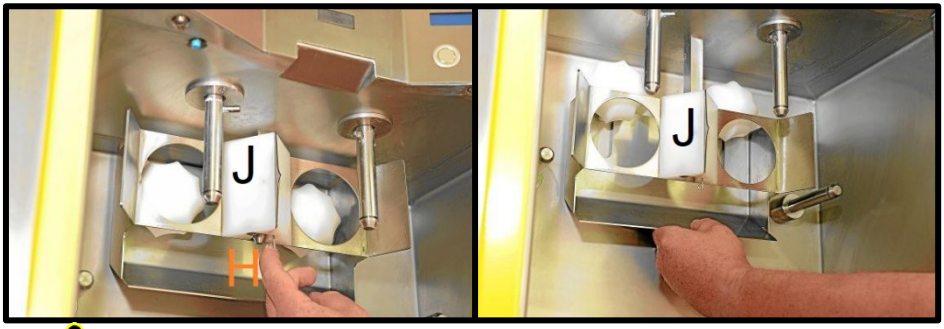




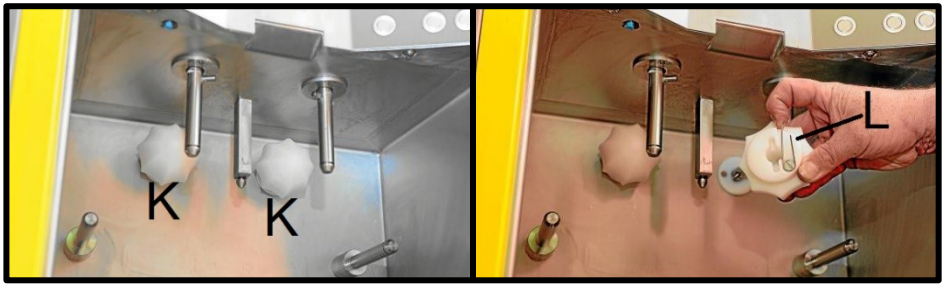
5. **Remove discs (G):** To do this, push the springs (F) at the bottom of the washers (G) away from the mounting shaft and pull the washers downwards.



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



7. **Warning! Sharp blade!** When removing the cutter bar, fit the blade guard supplied to prevent cuts.



8. **Remove the star-shaped washers (K):** To do this, push the springs (L) at the rear of the rotating stars (K) away from the mounting shaft and pull the rotating stars out forwards.
9. **Remove the turntable (L)**



5.3 Cleaning the machine

All removable parts are dishwasher-safe.

The interior of the machine can now also be cleaned. To do this, use standard, food-safe cleaning products.

It is advisable to carry out additional disinfection of the parts and the machine at regular intervals using a suitable disinfectant.

5.4 Reassembly after cleaning

To reassemble the machine, please follow steps 1–7 in Chapter 5.2, ‘Dismantling the machine for cleaning’, in reverse order. Once the blade block has been fitted, remove the blade guard again.

Then plug in the power cable, switch on the main switch and carry out a test run.

6 Troubleshooting

6.1 Problems encountered during assembly

If the springs on the components do not click into place as usual, check that the springs are intact and not bent, and that the locking grooves are free of dirt and debris.

6.2 Error message

Should a fault occur with the machine, the relevant error will be shown on the display.

Stop-circle error: This error occurs if the orange feeder is not fitted or is fitted incorrectly. **Once the machine has been correctly assembled, it must be restarted**.

Drive fault: This error occurs when the machine's drive is blocked. **Make sure that all parts are correctly locked into place**.

If these measures do not resolve the issue, please contact Orange X-Press customer service on +49 7821 939762.

6.3 Spare parts

Typical wear parts in the machine are:

- All types of springs
- Brushes on the discs
- Rubber sliders on the discs
- Knife

Please replace these if they show any visible damage (bent, frayed or torn).

In the event of an overload, the fuse in the plug connection on the rear of the machine may blow; this is rated at 3.15A/MT. The cover can be prised open with a screwdriver and the fuse replaced.

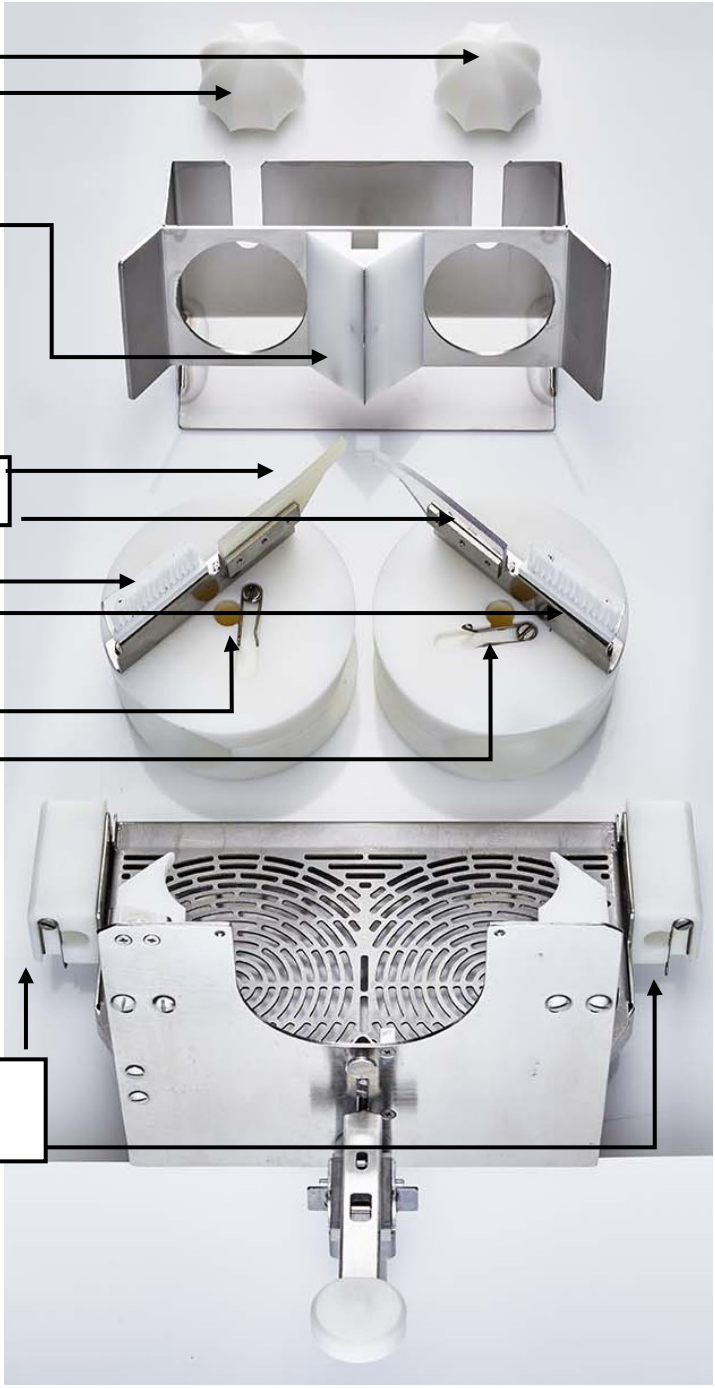
! Before replacing the fuse, be sure to unplug the appliance from the mains!! !

6.4 General information

As a general rule, ensure that the machine is switched off. Carefully monitor the operation until the cause of the fault has been identified. Any fault must be rectified before the machine is put back into operation.

Faults may occur in the electrical control cabinets and motors if mains voltage fluctuations exceed the permissible voltage tolerances.

Faults must only be rectified by a qualified electrician.


Rotating stars
Type 1
Cutter bar
Type 2
springs
Rubber scraper
Brushes
Discs
Type 3
springs
Juice drawer (SB)
Type 1 springs