



Citrus Juicer
Model JE-BR-1750
Item 10865
Instruction Manual



Revised - 12/05/2017

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www.omcan.com

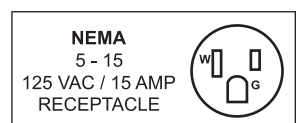


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General Information

Omcan Manufacturing and Distributing Company Inc., Food Machinery of America, Inc. dba Omcan and Omcan Inc. are not responsible for any harm or injury caused due to any person's improper or negligent use of this equipment. The product shall only be operated by someone over the age of 18, of sound mind, and not under the influence of any drugs or alcohol, who has been trained in the correct operation of this machine, and is wearing authorized, proper safety clothing. Any modification to the machine voids any warranty, and may cause harm to individuals using the machine or in the vicinity of the machine while in operation.

CHECK PACKAGE UPON ARRIVAL

Upon receipt of an Omcan shipment please inspect for external damage. If no damage is evident on the external packaging, open carton to ensure all ordered items are within the box, and there is no concealed damage to the machine. If the package has suffered rough handling, bumps or damage (visible or concealed), please note it on the bill of lading before accepting the delivery and contact Omcan within 24 hours, so we may initiate a claim with the carrier. A detailed report on the extent of the damage caused to the machine must be filled out within three days, from the delivery date shown in the shipping documents. Omcan has no recourse for damaged products that were shipped collect or third party.

Before operating any equipment, always read and familiarize yourself with all operation and safety instructions.

Omcan would like to thank you for purchasing this machine. It's of the utmost importance to save these instructions for future reference. Also save the original box and packaging for shipping the equipment if servicing or returning of the machine is required.

Omcan Fabrication et distribution Compañie Limité et Food Machinery d'Amérique, dba Omcan et Omcan Inc. ne sont pas responsables de tout dommage ou blessure causé du fait que toute personne ait utilisé cet équipement de façon irrégulière. Le produit ne doit être exploité que par quelqu'un de plus de 18 ans, saine d'esprit, et pas sous l'influence d'une drogue ou d'alcool, qui a été formé pour utiliser cette machine correctement, et est vêtu de vêtements de sécurité approprié. Toute modification de la machine annule toute garantie, et peut causer un préjudice à des personnes utilisant la machine ou des personnes à proximité de la machine pendant son fonctionnement.

VÉRIFIEZ LE COLIS DÈS RÉCEPTION

Dès réception d'une expédition d'Omcan veuillez inspecter pour dommages externes. Si aucun dommage n'est visible sur l'emballage externe, ouvrez le carton afin de s'assurer que tous les éléments commandés sont dans la boîte, et il n'y a aucun dommage dissimulé à la machine. Si le colis n'a subi aucune mauvaises manipulations, de bosses ou de dommages (visible ou cachée), notez-le sur le bond de livraison avant d'accepter la livraison et contactez Omcan dans les 24 heures qui suivent, pour que nous puissions engager une réclamation auprès du transporteur. Un rapport détaillé sur l'étendue des dommages causés à la machine doit être rempli dans un délai de trois jours, à compter de la date de livraison indiquée dans les documents d'expédition. Omcan n'a aucun droit de recours pour les produits endommagés qui ont été expédiés ou cueilli par un tiers transporteur.

General Information

Avant d'utiliser n'importe quel équipement, toujours lire et vous familiariser avec toutes les opérations et les consignes de sécurité.

Omcan voudrais vous remercier d'avoir choisi cette machine. Il est primordial de conserver ces instructions pour une référence ultérieure. Également conservez la boîte originale et l'emballage pour l'expédition de l'équipement si l'entretien ou le retour de la machine est nécessaire.

Omcan Empresa De Fabricacion Y Distribucion Inc. Y Maquinaria De Alimentos De America, Inc. dba Omcan y Omcan Inc. no son responsables de ningun daño o perjuicio causado por cualquier persona inadecuada o el uso descuidado de este equipo. El producto solo podra ser operado por una persona mayor de 18 años, en su sano juicio y no bajo alguna influencia de droga o alcohol, y que este ha sido entrenado en el correcto funcionamiento de esta máquina, y ésta usando ropa apropiada y autorizada. Cualquier modificación a la máquina anula la garantía y puede causar daños a las personas usando la máquina mientras esta en el funcionamiento.

REVISE EL PAQUETE A SU LLEGADA

Tras la recepcion de un envio Omcan favor inspeccionar daños externos. Si no hay daños evidentes en el empaque exterior, Habra el carton para asegurarse que todos los articulos solicitados estén dentro de la caja y no encuentre daños ocultos en la máquina. Si el paquete ha sufrido un manejo de poco cuidado, golpes o daños (visible o oculto) por favor anote en la factura antes de aceptar la entrega y contacte Omcan dentro de las 24 horas, de modo que podamos iniciar una reclamación con la compañía. Un informe detallado sobre los daños causados a la máquina debe ser llenado en el plazo de tres días, desde la fecha de entrega que se muestra en los documentos de envío. Omcan no tiene ningun recurso por productos dañados que se enviaron a recoger por terceros.

Antes de utilizar cualquier equipo, siempre lea y familiarizarse con todas las instrucciones de funcionamiento y seguridad.

Omcan le gustaría darle las gracias por la compra de esta máquina. Es de la mayor importancia para salvar estas instrucciones para futuras consultas. Además, guarda la caja original y el embalaje para el envío del equipo si servicio técnico o devolución de la máquina que se requiere.

Safety and Warranty

The juice extractor model EX is simple to use and to operate, however read the following precautions to avoid injury or damage to the unit:

- BEFORE cleaning always disconnect the machine from the power supply.
- NEVER use tools not intended to assist the unit in operation.
- BEFORE turning the unit ON, make sure the crown is firmly fitted in its position.
- NEVER wear loose clothes during operation. Make sure hair is tied up at all times.
- REMOVE all jewelry and bracelets and roll up loose sleeves prior to use.

Safety and Warranty

- NEVER turn the unit ON with wet clothes or feet.
- NEVER spray water or other liquid substances directly at motor, power switch or any other electrical components. Do not use pressurized jets to clean the machine.
- ALWAYS install the unit in working area with adequate light and space away from children and other objects.
- NEVER operate without all warning labels attached and owner/operator manual available to operator.
- NEVER leave unattended while operating.
- ALWAYS ground the unit properly.
- ALWAYS turn machine off before cleaning and maintenance.
- PROVIDE enough space around unit for safe operation.
- ALWAYS keep the floor dry. Wet floors may cause injury.
- ALWAYS turn the unit OFF in the case of a electrical problem.
- NEVER let dust or water to get into the electrical and mechanical components of the machine.
- DO NOT modify original features of the machine.
- DO NOT take out or tear off any safety or identification labels.

1 YEAR PARTS AND LABOUR BENCH WARRANTY

Within the warranty period, contact Omcan Inc. at 1-800-465-0234 to schedule a drop off to either an Omcan authorized service depot in the area, or to an Omcan Service warehouse to repair the equipment.

Unauthorized maintenance will void the warranty. Warranty covers electrical and part failures, not improper use.

Please see www.omcan.com/warranty.html for complete info.

WARNING:

The packaging components are classified as normal solid urban waste and can therefore be disposed of without difficulty.

In any case, for suitable recycling, we suggest disposing of the products separately (differentiated waste) according to the current norms.

DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!

Technical Specifications

Model	JE-BR-1750
Horsepower	0.25
RPM	1750
Output/Minute	3 L / 3.25 QT
Electrical	110V/60/1
Weight	14.77 lbs. / 6.7 kgs.
Dimensions (DWH)	8.26" x 8.26" x 13.38" / 210 x 210 x 340mm
Item Number	10865

Installation

The juice extractor must be installed on a flat, non-skid work surface with a maximum recommended height of 85 cm. This equipment is equipped with a three pin electric cable. All pins must be connected before the machine is turned on. This ensures the machine is properly grounded. Check if the machine voltage corresponds with the power source.

Operation

PRE-OPERATION

Check if the machine is stable and that there is no movement s on the supporting surface. Wash all food contact parts with hot water and neutral soap. Check if crown is properly fitted. Place sieve (Pic. 1, #7) inside the juice vessel (Pic. 1, #8) and put it below output opening (Pic. 1, #2). The extractor is now ready to operate.

IMPORTANT

Always disconnect the unit from power source before changing the crown. Place the crown on motor shaft and make sure it is properly fitted. To start operating, press the black push-button switch to the ON position. How to feed the machine:

1. The juice extractors work very quickly, therefore they should be equally fed.
2. First of all cut fruit in two halves. With one hand, hold the cut fruit and press it down firmly against the crown #9 or #10 (Pic. 1).
3. The juice will flow to the vessel through the chamber and the sieve.

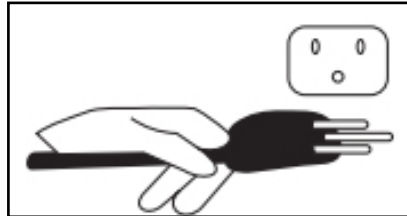
Maintenance

IMPORTANT

Before cleaning disconnect the unit from power source. Before taking out the crown, be sure motor is completely stopped. To remove the parts for cleaning, do as follows:

1. Turn the machine OFF, and disconnect it from power source.
2. Take out the lid, juice chamber, crown and juice vessel.
3. Wash all the above parts with warm water and neutral soap. Wipe dry.
4. With a damp cloth wipe the motor housing.

To reassemble the parts reverse the procedure.

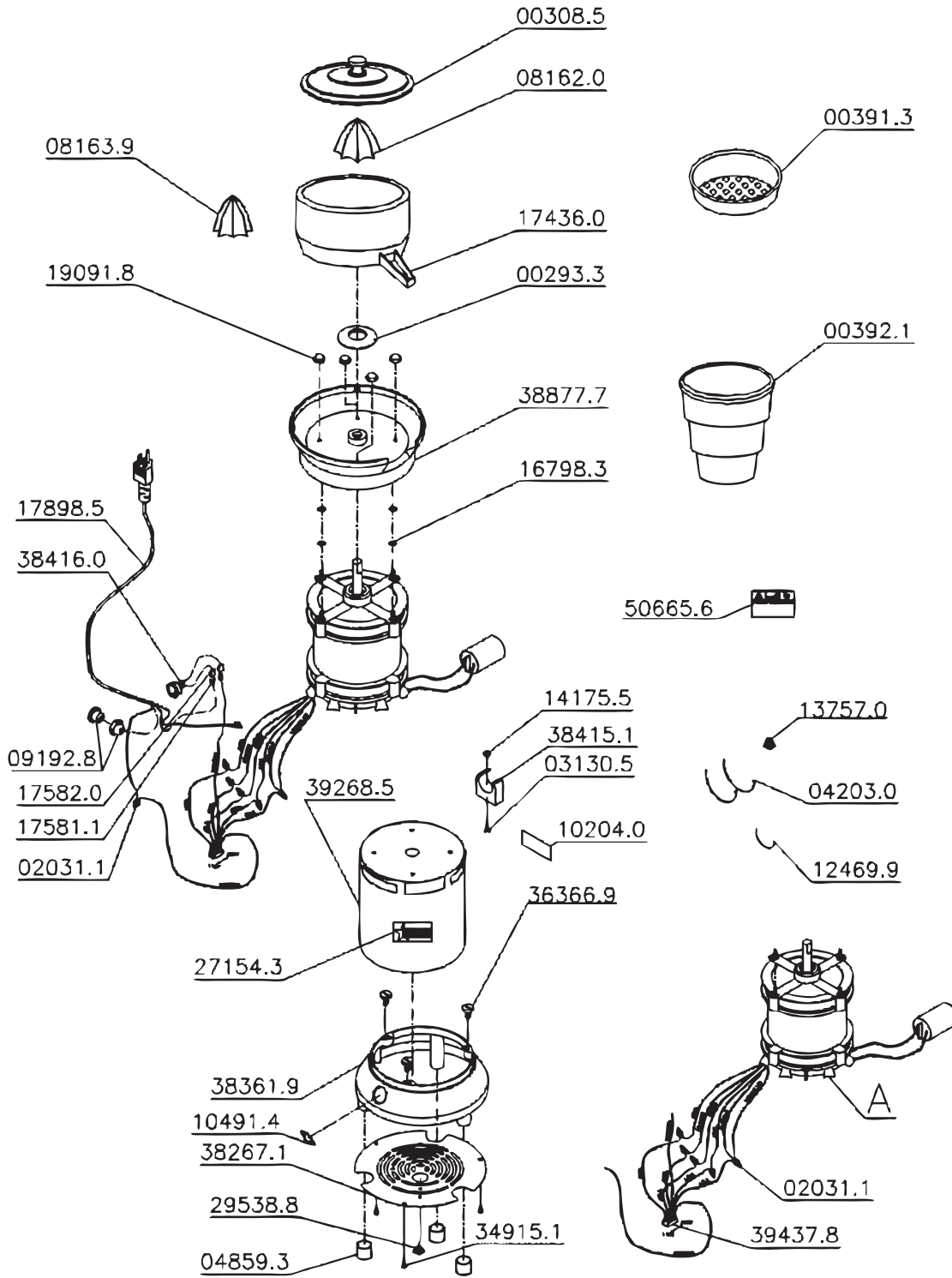


ATTENTION

Always unplug the machine before cleaning or maintenance.

Parts Breakdown

Model JE-BR-1750 10865



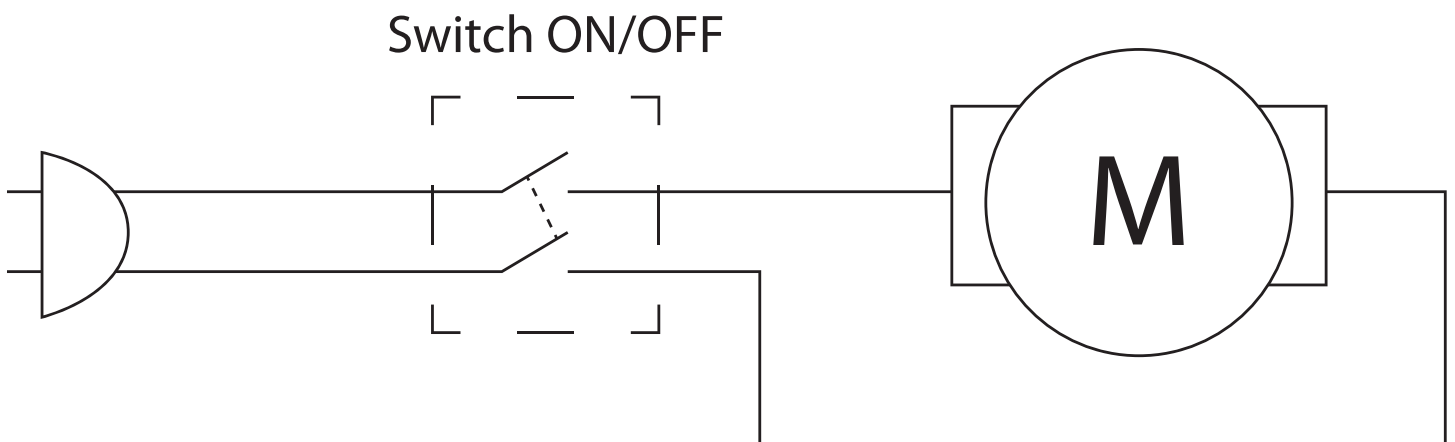
Parts Breakdown

Model JE-BR-1750 10865

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
78211	Pressure Rivet AD-423-2 for EX	00045.0	30044	On/Off Label for EX	10491.4	30382	Complete Motor.025CV 60HZ for EX	29067.0
30030	Pession Rivet AD-440-S for EX	00220.8	79025	Clamp for EX	12469.9	78995	Rubber Buffer for EX	29538.8
30031	Rubber Seal MOL 085375 for EX	00293.3	30046	Sticker Clip for EX	13757.0	30064	Complete Motor.025CV 60HZ G for EX	31633.4
18666	Cup Lid LSP-04 for EX	00308.5	30047	Nut M4 DIN 934 for EX	14175.5	30065	Screw B.35x19 DIN 7981 ZB for EX	33185.6
30225	Liquid Chamber for EX	00386.7	30048	Washer L.A4,3 for EX	16798.3	64147	Screw B.35x25 DIN 7981 ZB for EX	34915.1
30210	Sieve for EX	00391.3	18663	Base for EX	17434.3	30066	Screw B.3.5x10 ZB Plast.C/P for EX	36366.9
18667	Cup for EX	00392.1	18664	Liquid Chamber for EX	17436.0	30067	Select Switch Support for EX	38193.4
30302	Chamber Base for EX	00396.4	79037	Positive Terminal Lock for EX	17581.1	30068	Chapa de Fechamento for EX	38267.1
30350	Nylon Cover CN-4472 for EX	02031.1	30050	Terminal Cover for EX	17582.0	30069	Base Ring for EX	38361.9
30037	PFS M4x8 DIN 7985 ZB for EX	03130.5	30305	Cable 3x1.0mm with Plug for EX	17898.5	30070	Capacitor Support 60Hz for EX	38415.1
27699	Cramp T 18R Small for EX	04203.0	30052	Complete Motor.025CV 60HZ W for EX	18860.3	30071	Switch 16123 M5FT5FE3B 10A for EX	38416.0
79019	Screw for EX	04208.0	30054	Motor Support for EX	18874.3	30072	Motor Bearer Flange for EX	38877.7
30039	External Pont. 3/4" for EX	04859.3	38148	Nut M4 DIN 1587 for EX	19091.8	30073	Complete Motor.025CV 60HZ G for EX	38949.8
16407	Large Crown (for Orange) for EX	08162.0	30056	Cabinet for EX	20080.8	30074	Housing Set for EX	39268.5
16408	Small Crown (for Lemon) for EX	08163.9	30057	Complete Select Switch for EX	24373.6	64146	Motor 025CV 60HZ for EX	44841.9
78231	Cable 3x0.75mm for EX	09103.0	30058	CB.3x0.75mm2 2PC1PR for EX	24592.5	78551	Cleaning Maintenance Label for EX	50665.6
30041	Cable Holder Black FC PG 7 for EX	09192.8	27720	Omcan Logo (Machines) for EX	27154.3	64148	Small Chestnut Semi Circular for EX	52415.8
30042	Tubo Termo Encol.1/8x20mm for EX	09533.8	30059	Logotipo Omcan Emblem for EX	27155.1	64149	Large Chestnut Semi Circular for EX	52416.6
30043	Switch 16123 M2FTFE3B 10A for EX	10116.8	30060	Motor 025CV 60HZ W for EX	28767.9			

Electrical Schematics

Model JE-BR-1750 10865





Warranty Registration

Thank you for purchasing an Omcan product. To register your warranty for this product, complete the information below, tear off the card at the perforation and then send to the address specified below. You can also register online by visiting:

Merci d'avoir acheté un produit Omcan. Pour enregistrer votre garantie pour ce produit, complétez les informations ci-dessous, détachez la carte au niveau de la perforation, puis l'envoyer à l'adresse spécifiée ci-dessous. Vous pouvez également vous inscrire en ligne en visitant:

Gracias por comprar un producto Omcan usted. Para registrar su garantía para este producto, complete la información a continuación, cortar la tarjeta en la perforación y luego enviarlo a la dirección indicada a continuación. También puede registrarse en línea en:

www.omcan.com/warrantyregistration.html

For mailing in Canada

Pour postale au Canada

Por correo en Canadá

OMCAN

PRODUCT WARRANTY REGISTRATION

3115 Pepper Mill Court,

Mississauga, Ontario

Canada, L5L 4X5

For mailing in the US

Pour diffusion aux États-Unis

Por correo en los EE.UU.

OMCAN

PRODUCT WARRANTY REGISTRATION

4450 Witmer Industrial Estates, Unit 4,

Niagara Falls, New York

USA, 14305

or email to: service@omcan.com



Purchaser's Information

Name: _____

Company Name: _____

Address: _____

Telephone: _____

City: _____ Province or State: _____ Postal or Zip: _____

Email Address: _____

Country: _____

Type of Company:

Restaurant Bakery Deli

Butcher Supermarket Caterer

Institution (*specify*): _____

Other (*specify*): _____

Dealer from which Purchased: _____

Dealer City: _____ Dealer Province or State: _____

Invoice: _____

Model Name: _____ Model Number: _____

Serial Number: _____

Machine Description: _____

Date of Purchase (MM/DD/YYYY): _____

Date of Installation (MM/DD/YYYY): _____

Would you like to extend the warranty? Yes No

Thank you for choosing Omcan | Merci d'avoir choisi Omcan | Gracias por elegir Omcan



Since 1951 Omcan has grown to become a leading distributor of equipment and supplies to the North American food service industry. Our success over these many years can be attributed to our commitment to strengthen and develop new and existing relationships with our valued customers and manufacturers. Today with partners in North America, Europe, Asia and South America, we continually work to improve and grow the company. We strive to offer customers exceptional value through our qualified local sales and service representatives who provide convenient access to over 3,500 globally sourced products.

Depuis 1951 Omcan a grandi pour devenir un des “leaders” de la distribution des équipements et matériel pour l’industrie des services alimentaires en Amérique du Nord. Notre succès au cours de ces nombreuses années peut être attribué à notre engagement à renforcer et à développer de nouvelles et existantes relations avec nos clients et les fabricants de valeur. Aujourd’hui avec des partenaires en Amérique du Nord, Europe, Asie et Amérique du Sud, nous travaillons continuellement à améliorer et développer l’entreprise. Nous nous efforçons d’offrir à nos clients une valeur exceptionnelle grâce à nos ventes locales qualifiées et des représentants de service qui offrent un accès facile à plus de 3500 produits provenant du monde entier.

Desde 1951 Omcan ha crecido hasta convertirse en un líder en la distribución de equipos y suministros de alimentos en América del Norte industria de servicios. Nuestro éxito en estos años se puede atribuir a nuestro compromiso de fortalecer y desarrollar nuevas relaciones existentes con nuestros valiosos clientes y fabricantes. Hoy con socios de América del Norte, Europa, Asia y América del Sur, que trabajan continuamente para mejorar y crecer la empresa. Nos esforzamos por ofrecer a nuestros clientes valor excepcional a través de nuestro local de ventas y representantes de los servicios que proporcionan un fácil acceso a más de 3,500 productos con origen a nivel mundial.

