

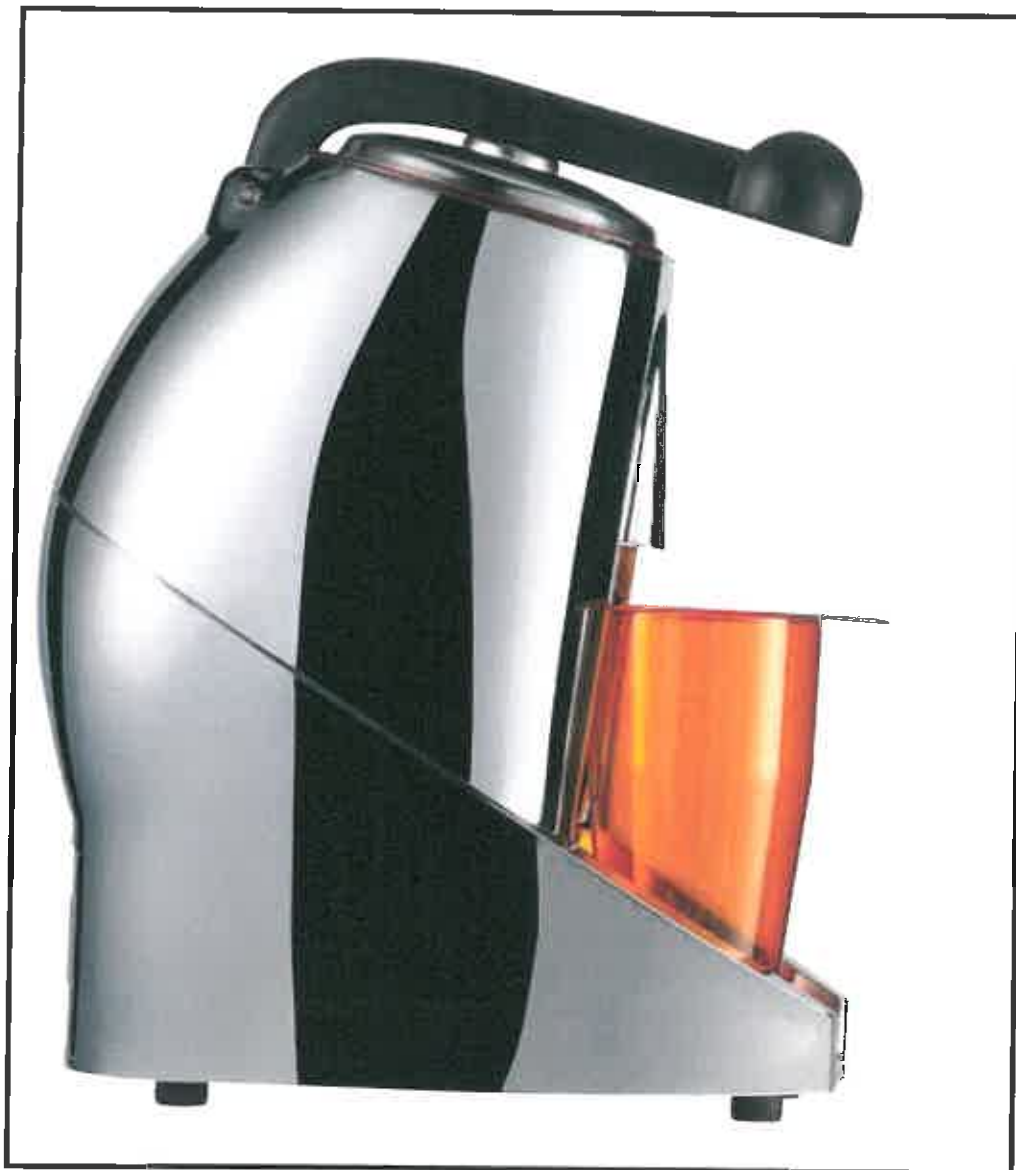
08/2014

Mod: ACID-CHROME

Production code: E1001-CH



Diamond
catering equipment



User's Manual

03 Identification of Models

The use and maintenance instructions detailed in this manual refer to all CUNILL brand squeezer models in our current product range, commercially known as:

"AUTOMATIC" - "MANUAL"
ACID.ONE/(ACID-1) - ACID.TWO/(ACID2)

These squeezers are manufactured with various finishes (**ACID1/ACID2** -**"STANDARD"** in orange, **ACID1** -**"CHROME"** in chrome, **ACID1 "GOLD"** in gold) which modify the features of the models **ONLY IN OUTER FINISH**. Therefore, the use, service and maintenance instructions are **THE SAME FOR ALL THE MODELS**.

04 Welcome to the World of CUNILL

We would like to thank you for choosing **CUNILL** citrus fruit squeezers manufactured by **CUNILL SUCS**.

The squeezer you have purchased is made following strict quality controls, and has been designed applying advanced ergonomic principles so that you have no difficulty whatsoever in using and operating it, and so that it may provide comfortable, safe operation.

In this manual you will find all the information you need to install, use, maintain and clean the squeezer. Follow all of these instructions carefully to ensure a long, trouble-free life for your squeezer.

If you experience any problem or have any doubt regarding the contents of this manual, please do not hesitate to contact our technical service, which is at your entire service as of this very moment.

XAVIER CUNILL
product Manager

05 For your Safety and Proper Operation of the Squeezer

CUNILL squeezers are designed to offer safe, long-lasting and reliable service if used correctly. Therefore, **IT IS VERY IMPORTANT** to read this instruction manual carefully before using the squeezer for the first time, following each section in the proper order and paying special attention to the warnings regarding installation, use, maintenance and cleaning (especially those sections marked with the symbol:

because they refer to operations which may cause **HAZARD TO THE USER or any DAMAGE THE SQUEEZER** if not performed correctly).

It is necessary to advise that, as with any other electrical apparatus, improper handling may cause personal injury or material damage.

The manufacturer cannot be held responsible for any transformation, regulation, alteration and/or modification of the squeezer by unauthorized personnel which may cause material damages or personal injury.

Although the manual which you are reading is written in the language of your country, the same manual is available in all of the official languages of the European Community. If you wish to obtain one of these, or a translation into an other language, please, contact our Commercial Department, which will gladly provide you with a version in the language of your choice. (Our address and telephone are indicated in this manual).

Store this manual carefully for future reference.

06 Safety Measures to be Adopted by the User

All the machines presented in this manual are electrically powered citrus fruit squeezers for commercial use.

ACID ONE 1



07 Technical Specifications

Model: ACID1

-MEASURES:

-Height: 380 mm - Length: 280 mm - Width: 180 mm - Weight: 10 Kg

-ELECTRICAL DATA:

(as per specifications of each country):

-Number of Motors: 1

-Voltage: 230v 220v 110v

-Frequency: 50Hz 60Hz 60Hz

-Phases: 1 (Single phase)

-Intensity: 2,5A 2,75A 5,5A

-Power: 294W

-Condenser: 10nf 10nf 40nf

-Rpm: 1300 1300 1650

-Maximum continuous operation time: 30 minutes

-Motor equipped with thermal protector.

Model: ACID2

-Number of Motors: 1

-Voltage: 230v 220v 110v

-Frequency: 50Hz 60Hz 60Hz

-Phases: 1 (Single phase)

-Intensity: 1,3A 1,7A 2,7A

-Power: 294W

-Condenser: 8nf 8nf 32nf

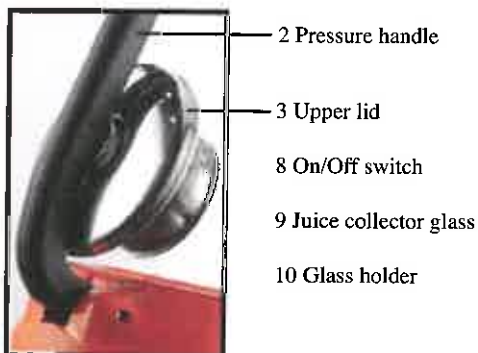
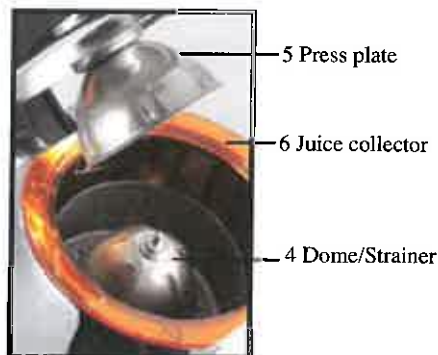
-Rpm: 1300 1300 1650

-Maximum continuous operation time: 30 minutes

-Motor equipped with thermal protector.

Weight: 6Kg

08 Technical Specifications



09 Unpacking

Before unpacking the squeezer, make sure that the model and colour indications on the box match those that you have selected. If not, contact your dealer.

Carefully remove the wrapping and make sure that the squeezer has not been damaged during transport. If there is any damage, inform your distributor at once.

If you suspect that the squeezer or any of its parts may be deteriorated or damaged, **DO NOT USE THE MACHINE.**

Contact **CUNILL** technical service or **CUNILL SUCS** authorised qualified service personnel immediately.

Before using the machine, remove all packaging and wrappers and make sure that it is clean.

To prevent possible accidents, be specially careful to keep plastic bags and metal staples from the packaging materials away from the reach of the children.

Please, be respectful of the environment and dispose of the packing materials properly. They can be recycled; both the plastic bag used to wrap the squeezer and the cardboard box that it comes in are made of recyclable materials. Find out about applicable legislation in your country.

10 Locating the Squeezer

The location of the squeezer (as with any other machine) is decisive for the proper operation of the machine as well as for the user's health. Improper placement of the machine may have physiological effects, due for instance to improper posture or unnecessary extra physical effort.

For this reason, keep in mind the following precautions before deciding the site for your squeezer:

a) Place it on a flat, stable surface at the height from the ground that will let you operate it safely and comfortably.

b) Place it at sufficient distance from a properly grounded mains outlet enabling you to plug and unplug the power cord effortlessly (approx. 110cm).

Never pull the CORD when unplugging always grasp the PLUG itself.

c) Maintain the following minimum clearances to ensure perfect operation of the squeezer, as well as for easy and safe use and cleaning:

WIDTH CLEARANCE: Keep a minimum free clearance of **20 cm** on both sides of the machine.

DEPTH CLEARANCE: Keep a minimum free clearance of **20 cm** from the front and back of the machine.

HEIGHT CLEARANCE: Keep a minimum free clearance of **30 cm** on top of the machine.

d) Place the squeezer in a site where it cannot be affected by a direct stream of water and where foreign objects cannot penetrate the interior of the machine.

e) Keep the squeezer away from the heat sources such as a radiator or fan duct, and keep away from direct sunlight, excessive dust, rain, mechanical vibrations or impacts.

f) To avoid internal overheating, place the squeezer in a properly ventilated site.

11 Electrical Wiring

The squeezer's electrical connections and wiring must be made by qualified personnel, always following these safety indications:

a) Make sure the electrical data on the nameplate (see section 7 of this manual) match the mains power.

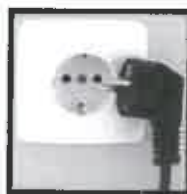
b) The squeezer must be connected to a grounded mains outlet meeting your country's safety requirements. The non-fulfilment of this requirement constitutes a serious hazard to your health. The manufacturer cannot be held responsible in the event of injuries or damages caused by a lack of proper grounding of the facility.

c) The electrical system of the site where the squeezer is installed should be protected with a magnetothermal switch suited to the power absorbed by the squeezer as indicated on the nameplate (see section 7 of this manual).

d) A differential really suited to the facility's characteristics must be supplied.

11 Electrical Wiring

e) Make sure that the section of the facility's wiring is appropriate for the intensity consumed by the machine.



f) Do not use extension cords, adapters or multiple plugs when connecting the squeezer to the mains.

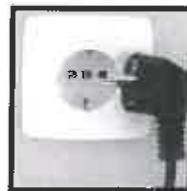
g) If the cord is damaged, it must be substituted by the manufacturer or the after-sales service or qualified personnel, in order to avoid any danger.

12 Preparing the Squeezer for Use

To prepare the squeezer for use, follow these step-by-step instructions:

a) Plug the juice collector to the mains outlet.

b) Place the juice collector glass [9] on the glass holder [10]. (Note that this part has a notch for placing the glass correctly).



c) Switch on the squeezer using the On/Off switch [8]. The squeezer is now ready to use, although the motor is not yet spinning.

d) Raise the pressure handle [2].



e) Place half an orange or lemon on top of the dome/strainer [4] and press down slightly.

f) Lower pressure handle [2] onto the orange or lemon half. When the fruit is pressed down, the motor starts automatically and the juice slowly falls into the juice collector glass [9].

12 Preparing the Squeezer for Use

g) Raise the pressure handle [2]. The motor stops automatically.

IMPORTANT: Press the fruit down SLOWLY all the way. This makes for correct centrifugation of the pulp (which is collected inside the dome/strainer [4]) and yields the maximum amount of juice.



13 Usage Precautions

Never PRESS DOWN on the handle ABRUPTLY; this will only break the fruit and produce a lot of pulp.

Never LIFT the handle ABRUPTLY. Wait a moment until the pulp filter stops spinning. Otherwise, the fruit will splash out and spatter you.

14 Maximum Operating Time

The squeezer **SHOULD NOT BE OPERATED CONTINUOUSLY FOR MORE THAN THIRTY MINUTES.**

If you observe any abnormal operation, switch off the machine, disconnect it immediately from the mains outlet and call the **CUNILL** technical service or your dealer.

15 Cleaning Precautions

It is important to clean the different parts of the squeezer at the end of the day.

To avoid any incidents, the cleaning operation should be performed observing the following SAFETY GUIDELINES:

- a) Before proceeding to clean any part of the machine (including the external housing), make sure to turn it off using the On/Off switch [8] and disconnect the plug from the mains outlet.
- b) Never clean the body of the squeezer by splashing water on it or submerging it in water.
- c) Never use abrasive cleaning products or chemical solvents to clean the machine. Use a soft cloth dampened in water.
- d) Cleaning of the squeezer by the user should be limited to the external housing and the movable parts used to obtain juice. Cleaning of the squeezer's interior (motor) must be left **ONLY TO CUNILL TECHNICAL SERVICE PERSONNEL.**

16 Cleaning the Squeezer

To ensure optimum operation of the squeezer, clear the pulp and clean the dome/strainer [4] and juice collector [6] after every ten half-fruits squeezed. This ensures the obtention of almost pulp-free juice.

VERY IMPORTANT: Although the squeezer's design makes it practically impossible for juice to drip in its interior (the electrical motor is housed in a casing to prevent this possibility), before cleaning the machine it is advisable to make sure that all the elements (pressure handle [2], upper lid [3], press plate [5], dome/strainer [4], juice collector [6]) **ARE COMPLETELY DRY.**

Only clean the dome/strainer [4] and juice collector [6] by removing them carefully from their casing (they are not attached or held by any mechanism) and rinse them under the tap or using a cloth dampened in water.

Once the parts are clean and dry, replace them carefully, **MAKING SURE THE NOTCHES ON THE BACK OF THE DOME/STRAINER [4] AND THE SHAFT ARE ALIGNED.**

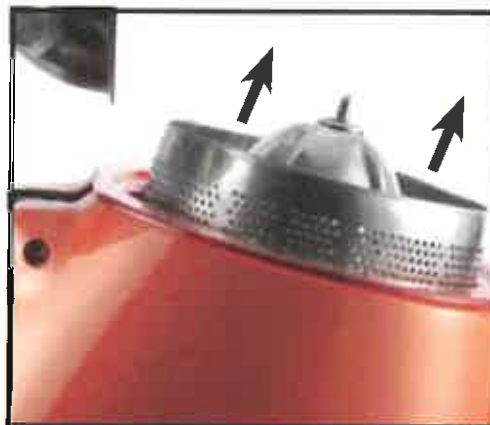
To clean the upper lid [3] and press plate [5], unscrew them from the pressure handle [2] turning carefully in a counter-clockwise direction.

Cleaning of these components can be left until the end of each working day; in the meantime, spot cleaning can be done using a damp cloth without disassembling the parts.

Be careful when screwing on the press plate [5] to avoid altering the threaded section of the pressure handle [2].

16 Cleaning the Squeezer

1-Dome/Strainer (4)



1-Juice collector glass (6)



17 Maintenance Operations

CUNILL squeezers do not require any special maintenance operations other than regular basic cleaning and external care.

However, it is **IMPORTANT** to observe the following guidelines:

a) Periodically check the power cord, plug, On/Off switch [8] and the various parts of the squeezer. If you observe any deterioration of any of the components or abnormal operation of the squeezer, **DO NOT SWITCH THE MACHINE ON**. Keep it disconnected from the mains and immediately contact CUNILL technical service. **NEVER ATTEMPT TO REPAIR THE SQUEEZER YOURSELF.**

b) Possible repairs must be performed by CUNILL technical service personnel or by authorised dealer personnel.

c) Do not make any changes or modifications to the squeezer.

d) Repairs must be performed using **ORIGINAL SPARE PARTS** supplied by the manufacturer.

e) All maintenance work must be performed with the squeezer switched off and disconnected from the mains.

18 Troubleshooting: the Squeezer fails to turn on

Consult the manufacturer's technical service if the problem persists after having made the following checks:

a) Make sure that there has not been a power outage in the mains.

b) Make sure that the electrical data on the nameplate of the squeezer (see section 23 of this manual) matches the mains voltage.

c) **TURN OFF THE SQUEEZER**, disconnect it from the mains and check the condition of the power cord, plug and On/Off switch [8].

19 Shutdown for Storage or Disposal

If the squeezer will not be used for an extended period of time, disconnect it from the mains.

If you decide to de-commission the squeezer completely, **CHECK POSSIBLE RECYCLING OPTIONS WITH YOUR COUNTRY'S AUTHORITIES.**

Please be respectful of the environment and dispose of the squeezer properly.

20 Usage Precautions

CUNILL squeezers were designed exclusively to obtain juice from citrus fruits. For safety reasons, they should never be used for any other purpose.

The manufacturer cannot be held responsible for any injuries or harm to the health of persons or animals resulting from undue or improper use of the squeezers.

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- ## 22 Motor Thermal Protector

A thermal protector prevents overheating of the electric motor coils by shutting off power when the temperature exceeds the permitted limit (due to faulty operation, such as continuous blockage of the rotor).

23

[illegible]