



User Manual

*Manual version:
October 2020*



8000SB-ATS Advance Version 08 and newer



8000XB Advance Version 08 and newer



Citrus America, Inc.

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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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1. IMPORTANT GENERAL INFORMATION AND SAFEGUARDS



Congratulations on the purchase of your Citrocasa juicer! This machine has been designed solely for the pressing of oranges and other citrus fruit that meet the required size specifications (see page 7) 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 the **cleaning and hygiene procedures** detailed in this manual must be followed.

This manual refers to the following Citrocasa models: **8000SB-ATS Advance (Version 08 and newer)**
8000XB Advance (Version 08 and newer)

Please read this manual carefully and in its entirety prior to operating or cleaning your juicer.

GENERAL INFORMATION:

- Citrocasa juicers are certified and in accordance with the **NSF, UL, CE, GS** and **TUV** safety standards.
- The technical data of the Citrocasa juicer is located on the ID plate on the rear of the machine. **When ordering spare parts, be sure to mention the model and serial number.** Only use spare parts and accessories from Citrocasa. Other spare parts may damage your machine.
- For all technical questions, please refer to your authorized dealer or customer service representative and mention the model and serial number of your machine. Only qualified technicians should open the back of the machine for servicing. Servicing by anyone other than qualified technicians can lead to injury and machine damage and will void your warranty.
- In case of damage to the machine or its failure to function properly, you should contact your authorized dealer/supplier or Citrus America, Inc.
- 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.

The juice from this machine has not been pasteurized and must be packaged, labeled, marketed, and sold in compliance with the appropriate local, state, and federal rules and regulations. Please familiarize yourself with local, state, and federal regulations related to selling fresh juice at your location.

IMPORTANT SAFEGUARDS:

- All operators or users of this machine should be required to understand the **important safeguards** set forth below and read this instruction manual.
- Ensure that all users understand the content of the warning labels shown on the back or side of the machines.
- 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 securely in place.

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IMPORTANT SAFEGUARDS (CONTINUED)



- 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.
- Before cleaning the machine, making any repairs or maintenance, **FOR YOUR SAFETY** please ensure that the machine is unplugged from its power supply.
- Always **TURN OFF AND UNPLUG** the machine from the power outlet when not in use, before putting on or taking off parts and before cleaning. To unplug, grasp the plug and pull it from the electrical outlet. Never pull the cord.
- **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 service, 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, MACHINE DAMAGE and LOSS OF WARRANTY!**
- The on-off switch and power outlet should be readily accessible to users so that they can easily switch off the machine and unplug it.

- **WARNING:** The equipment is heavy. Do not attempt to lift the juicer on your own. Make sure to place it on a stable surface that can bear the weight and stabilize and secure it properly. The machine should be placed at an operating height that is ergonomic and does not require users to strain to reach the supply tunnel or any other parts of the machine that are intended to be accessible to users.
- This machine 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 machine should not be used by persons lacking experience and knowledge with respect to the operation or maintenance of the machine, 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 must be supervised to ensure that they do not attempt to touch, operate or play with the machine.
- Do not operate this, or any other motor-driven equipment, while under the influence of alcohol or other substances that affect your reaction time or perception.

- **TO PROTECT AGAINST RISK OF ELECTRICAL SHOCK, DO NOT PUT THE 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 machine housing should only be cleaned with a damp cloth or sponge. Never spray or hose down the base or machine housing. 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.
- **Exercise caution when handling the cutting blade during cleaning. THE BLADE IS RAZOR SHARP AND CAN CAUSE SERIOUS INJURY.**

IMPORTANT SAFEGUARDS (CONTINUED)



- Do not use outdoors.
- Do not let the cord hang over the edge of table or counter or touch hot surfaces.
- Do not operate any machine with a damaged cord or plug, or after the machine has been dropped or damaged in any way. If this occurs, contact 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 20amp 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.
- **DISPOSAL:** This product should not be disposed of 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 environmentally safe recycling.

Citrocasa may make changes to this instruction manual without prior notice. The most current version of this 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 regarding the training of users or machine operation and maintenance, or any other comments, please contact your dealer/supplier or Citrus America, Inc.

Detailed training videos can be found at: www.citrusamerica.com/training

We hope you will enjoy many years of juicing with your Citrocasa juicer!

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2. 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, or 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 not 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 and serial number of the machine.

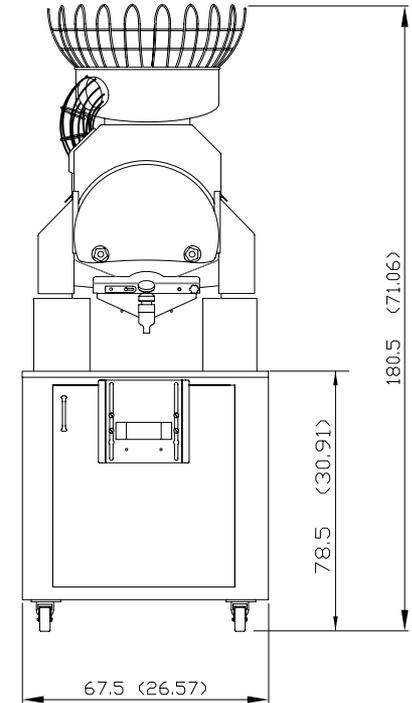
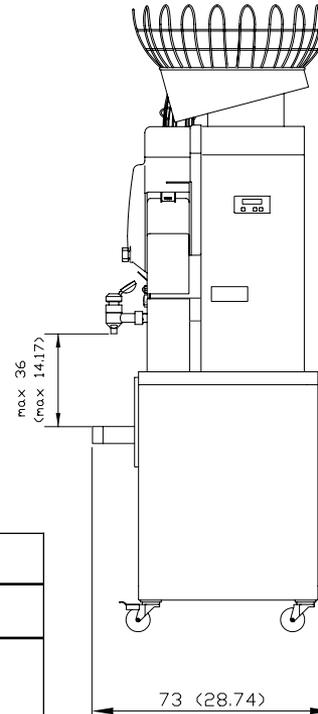
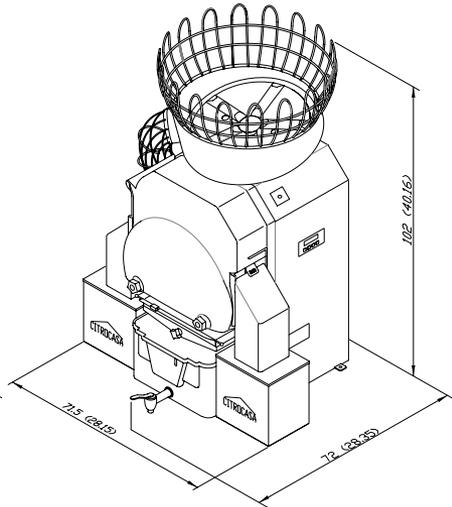
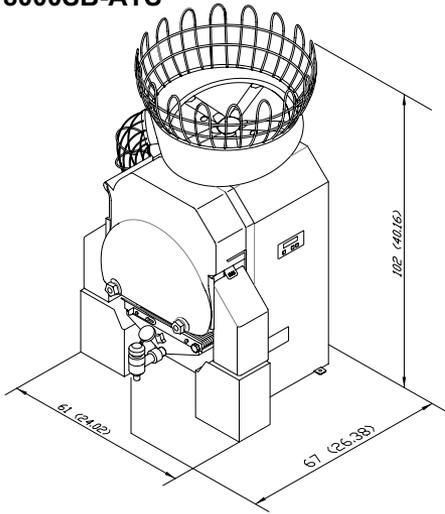
Except with respect to the obligations assumed in the express limited warranty set forth above, under no circumstances will the manufacturer or Citrus America, Inc. be liable for any loss, damage, whether direct, indirect, incidental, special, consequential, or punitive, or for any costs or expenses 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.)

3. TECHNICAL SPECIFICATIONS

8000SB-ATS

8000XB

8000 on Cabinet

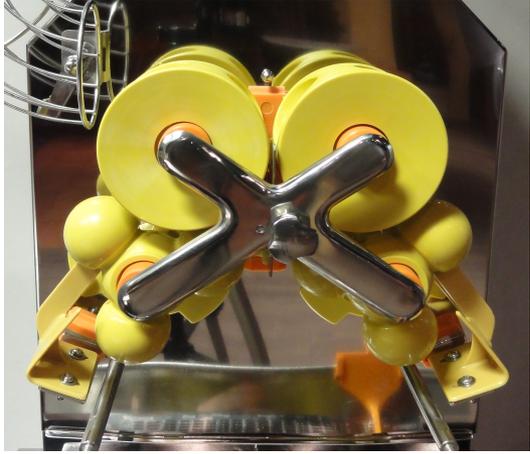


Measurements in inches (cm)

Model	8000 SB-ATS / 8000 XB
Fruit per Minute	Approx. 40 pcs. of fruit
Capacity Fruit Supply Basket	Approx: 46 lb (21 kg) of fruit
Fruit Specifications	Citrus fruit, diameter: 2.55 - 3.14 in (65-80mm); <i>for more details see page 7.</i> <i>Do not use frozen fruit! Only use juice fruit!</i>
Net Weight	8000SB-ATS: 173 lb (78.5 kg) / on cabinet: 260 lb (118 kg) 8000XB: 159 lb (72 kg) / on cabinet: 246 lb (111.5 kg)
Power Supply	120 V/60 Hz
Power	0.28 kW
Fuse	6.3 A
Fuse Protection	IPx1

- The machine is very heavy. Make sure to place the machine on a stable surface that can bear the weight!
- Do not attempt to lift it on your own. **Two-persons required to mount to cabinet or countertop.**
- **8000SB-ATS: must be mounted on a Citrocasa Cabinet.**
- **8000XB: Citrocasa Cabinet highly recommended.**
- Use the handles on the side of the machine to lift it. Do not lift at the front cover!
- Stabilize the machine when lifting it and keep the machine stabilized until it has been mounted to a cabinet or countertop.

4. PRESSING KITS AND FRUIT SIZES 8000SB-ATS and 8000XB

<p>LARGE PRESSING KIT</p> 	<p>STANDARD PRESSING KIT</p> 	<p>SMALL PRESSING KIT</p> 
<p>Fruit Size Diameter: 3.15 - 3.50 in (80 - 89 mm)</p>	<p>Fruit Size Diameter: 2.55 - 3.14 in (65 - 80 mm)</p>	<p>Fruit Size Diameter: 1.96 - 2.55 in (50 - 65 mm)</p>
<p>Typical Fruit Squeezed: Grapefruit Larger Oranges</p>	<p>Typical Fruit Squeezed: Oranges Larger Lemons and Tangerines</p>	<p>Typical Fruit Squeezed: Lemons Limes Tangerines Smaller Oranges</p>

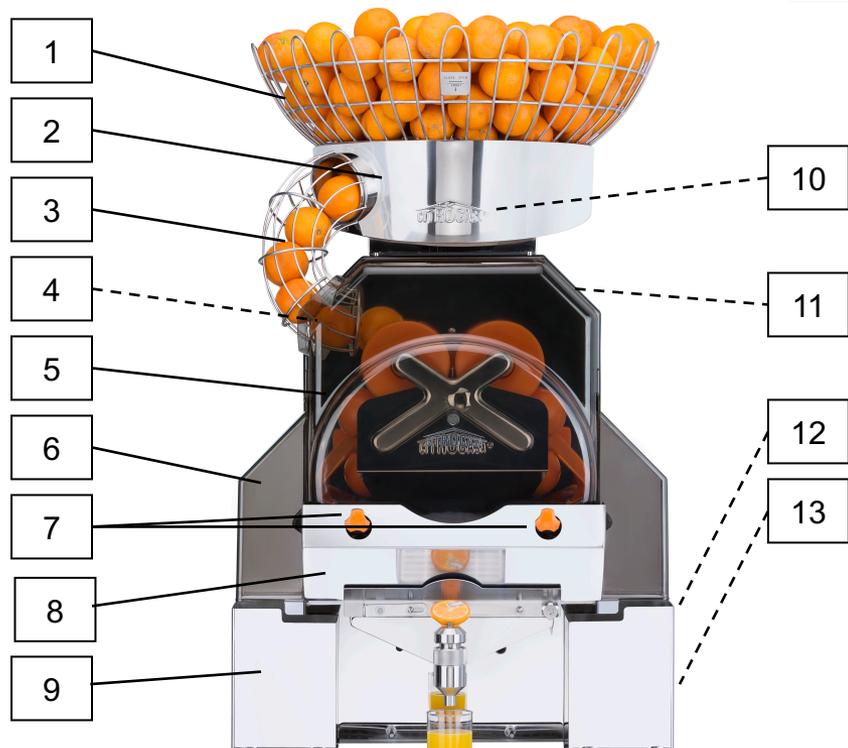


PRESSING KIT OPERATIONAL TIPS:

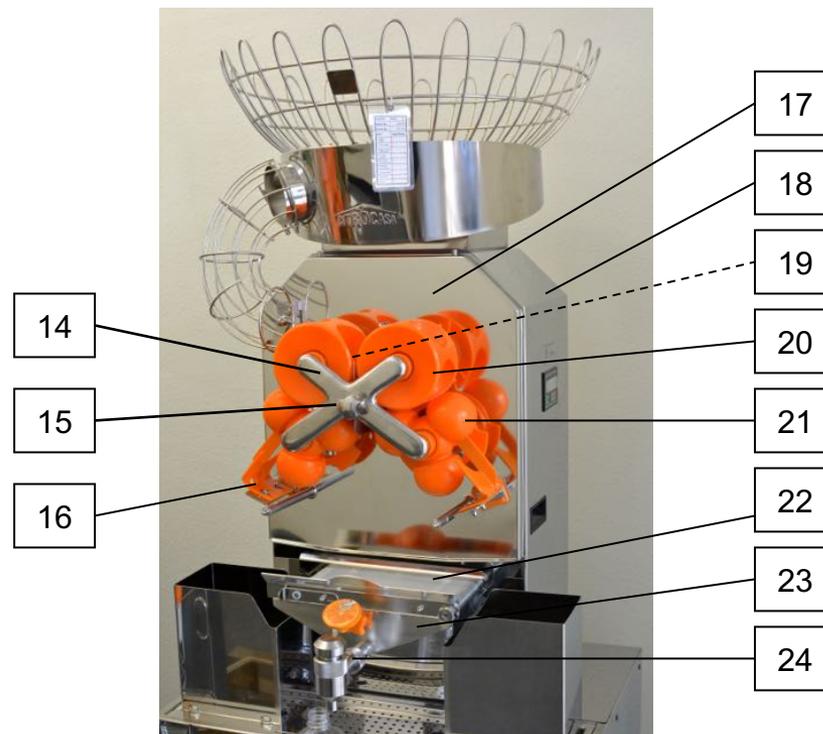
- **DO NOT** mix parts of different pressing kits. Mixing parts can damage your juicer!
- Use the **fruit sizing tool** provided for each pressing kit (for details see page 14). Using the wrong size fruit can degrade the juice, cause jams, and damage your juicer!
- Be sure to control the flow of fruit into the juicing area to avoid fruit jams:
Oblong fruit with pointy ends (e.g. lemons), **flat fruit** (e.g. tangerines), or **large fruit** may need attention to manage flow.

5. MACHINE PART OVERVIEW

8000SB-ATS*



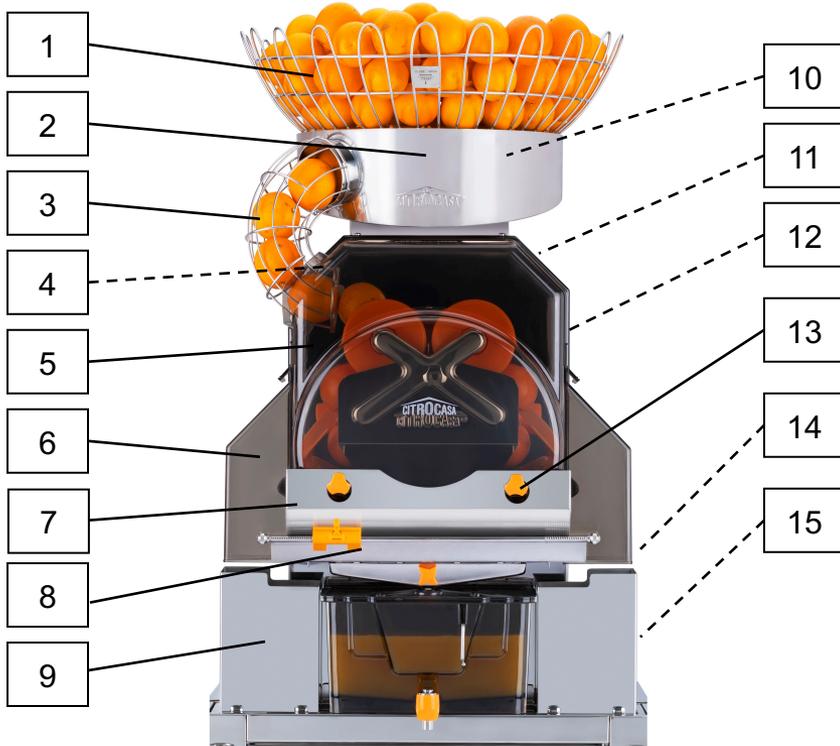
1. Fruit Basket
2. Hopper (basket area)
3. Fruit supply tunnel
4. Locking lever (part of fruit supply tunnel)
5. Front cover
6. Side chutes (left and right)
7. Front cover nuts
8. Splash protector
9. Peel chutes
10. Rotation plate (inside hopper)
11. Digital display (side of machine)
12. Main power switch (back of machine)
13. ID plate (back of machine)



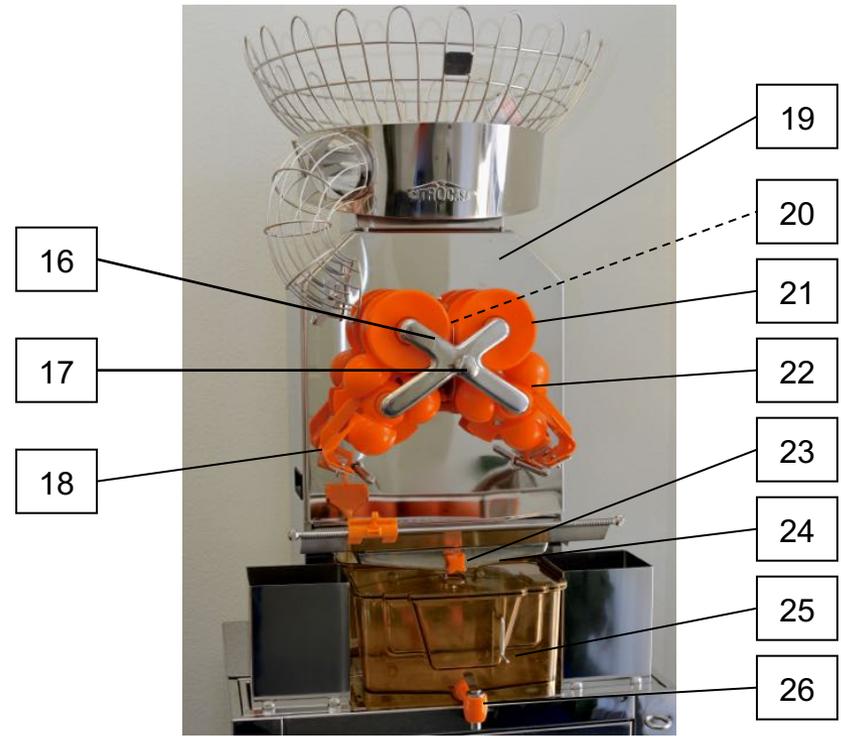
14. Cross holder
15. Cross holder screw
16. Peel ejector (left and right)
17. Double cover
18. Housing (Engine Zone)
19. Knife (not visible)
20. Upper pressing elements
21. Lower pressing elements
22. ATS (Automatic Transport System)
23. Fruit sieve support (with fine sieve inside)
24. Self-service (SB) tap

**Model shown is mounted on a Citrocasa Cabinet*

8000XB*



1. Fruit basket
2. Hopper (basket area)
3. Fruit supply tunnel
4. Locking lever (part of fruit supply tunnel)
5. Front cover
6. Side chutes (left and right)
7. Splash protector
8. MTS (Manual Transport System) with MTS swiper
9. Peel chutes (peel buckets if tabletop) (left and right)
10. Rotation plate (inside hopper)
11. Stainless steel ON/OFF button (side of machine)
12. Digital display (side of machine)
13. Front cover nuts (2x)
14. Main power switch (back of machine)
15. ID Plate (back of machine)



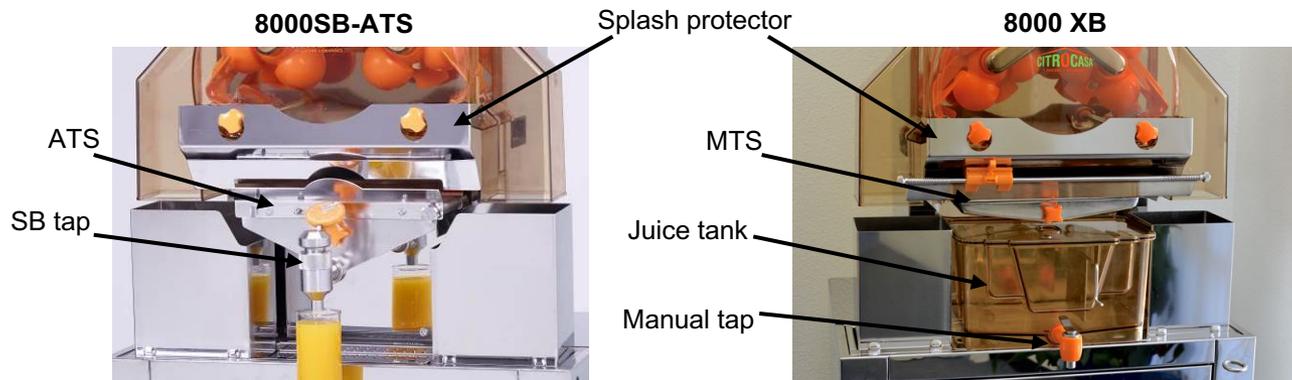
16. Cross holder
17. Cross holder screw
18. Peel ejector (left and right)
19. Double cover
20. Knife (not visible)
21. Upper pressing elements
22. Lower pressing elements
23. Fruit sieve support nut
24. Fruit sieve support
25. Juice tank
26. Manual tap

*Model shown is mounted on a Citrocasa Cabinet

6. SETTING UP YOUR CITROCASA 8000

For optimal and safe operation, please follow the below mentioned steps carefully.

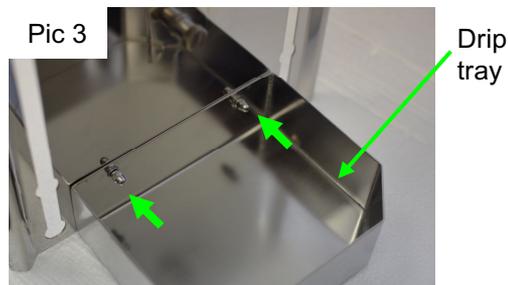
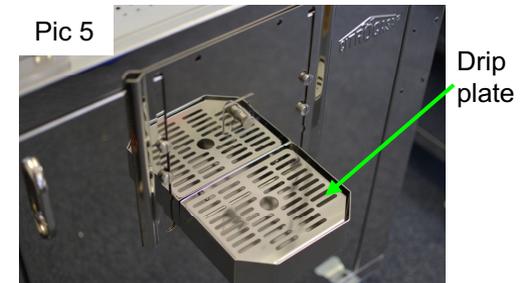
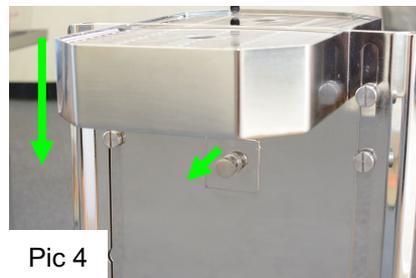
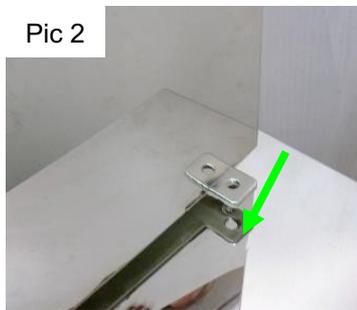
- **Careful: The machine is heavy - do not attempt to unpack and lift on your own.**
 - Place the machine on a **flat, level, and stable** surface. Ensure that the surface can bear the **weight of the machine** (see technical specifications).
 - Due to its size, the Citrocasa 8000 must be stabilized and mounted properly. Citrus America offers three different mounting options:
 - **Cabinet 8000:** Install your Citrocasa 8000 on the Citrocasa stainless steel Cabinet 8000 (sold separately). See page 11.
 - **Pedestal 8000:** Install your Citrocasa 8000 on the Citrocasa stainless steel Pedestal 8000 (sold separately).
 - **Counter Installation Kit:** Install your Citrocasa 8000 on your own cabinet countertop using the Citrocasa countertop installation kit (sold separately). Please contact Citrus America for product details and mounting instructions.
- Note:** *the 8000SB-ATS can only be used with a Citrocasa Cabinet or Counter Installation Kit!*
- Ensure that the fruit basket is mounted properly.
 - Ensure that the fruit sieve, the Transport System (ATS or MTS), and the SB tap (self-service tap) or juice tank are mounted properly. For installation of the Automatic Transport System (ATS), refer to page 12. For installation of the juice tank, refer to page 13.
 - Ensure that the front cover is closed and mounted properly.
 - Install the plastic side chutes by sliding them into the alignment ridges and down.
 - Install the splash protector.
 - Make sure that the electrical power is available as indicated on the ID plate on the rear of the machine.



SETTING UP YOUR CITROCASA 8000 ON A CABINET

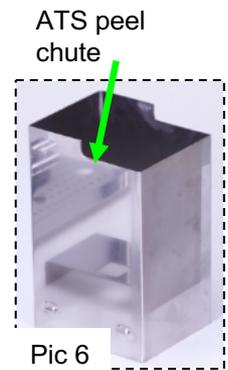
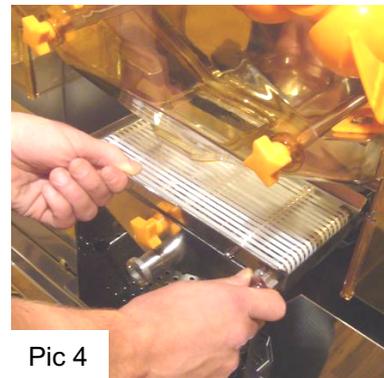
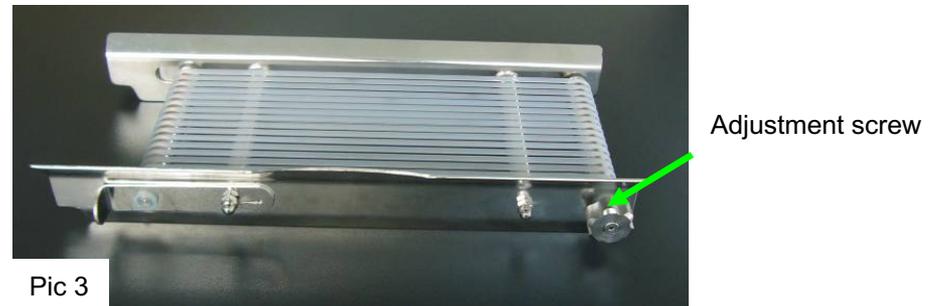
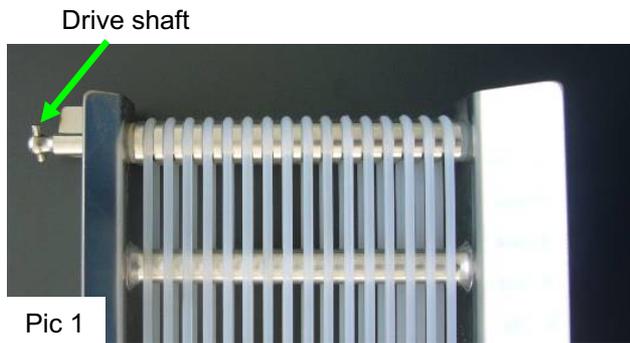
If you choose to operate your Citrocasa 8000 on a Citrocasa Cabinet, please follow these steps for installation:

- Place the rolling cabinet on a flat and even surface.
- Leave enough room for the cabinet door to be opened. You must be able to easily access and remove the waste container inside the cabinet!
- Engage the brakes on the front wheels (Pic 1) by pushing them down. **Caution:** If you do not engage the brakes, the cabinet can roll away as you lift the machine onto it and cause the machine to fall.
- Lift the machine onto the cabinet. **Caution:** The machine is heavy! Do not attempt to lift on your own. **At least two people are required to safely lift the juicer onto the cabinet!**
- Mount the machine onto the cabinet by screwing it into place (Pic 2). [USE 6mm hex Allen key]
- Mount the drip tray to the back plate, using the screws provided (Pic 3). Insert the drip plate and slide the tray onto the cabinet door (Pic 4 and 5). [Use Philips head screwdriver and adjustable wrench]
- Place the blue waste container inside the cabinet (Pic 6). For hygiene and efficiency reasons, we recommend using a plastic bag inside the waste container.
- Insert the peel chutes that come with the cabinet in the cut-outs next to the juice tank (8000XB).
- **Attention:** For the 8000SB-ATS, use only the special ATS stainless side chutes and grate. See page 12 for details on how to mount the ATS drive system.



8000SB-ATS: INSTALLING THE AUTOMATIC TRANSPORT SYSTEM (ATS)

- When installing the ATS external module, ensure that the drive shaft of the ATS module (Pic 1) fits correctly into the drive shaft adapter (Pic 2). Use the adjustment screw (Pic 3) to install the ATS belt correctly (Pic 4).
- Mount the SB tap properly by inserting the alignment pin into the appropriate hole. You can then secure the SB Tap (Pic 5) by turning the mounting ring, being careful not to cross-thread the ring.
- **Attention:** The 8000SB-ATS comes with special stainless steel peel chutes. Use only the special ATS peel chutes with your SB-ATS juicer to prevent machine damage and ensure proper operation (Pic 6).



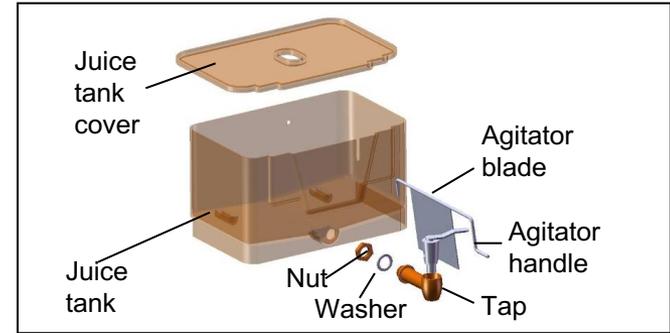
8000XB: SETTING UP THE JUICE TANK

- The juice tank is delivered disassembled as shown in picture 1.
- Rinse the juice tap and juice tank prior to first use.
- Take the juice tank agitator and loop the short end into the hole on the side of the juice tank. Make sure that the agitator blade is facing up when you do so (Pic 2).
- Turn the agitator so that the blade faces down (Pic 3) and drop the agitator handle into the cutout on the juice tank (Pic 4). When you move the handle, the agitator blade should move freely from side to side.
- Screw in the tap (Pic 5) making sure that the tap and the washer are on the outside of the tank and the nut is on the inside securing the tap.
- Push the juice tank onto the horizontal studs (Pic 6).

Attention: Always use the manual agitator before releasing any juice out of the tank in order to mix the pulp with the juice. By not using the agitator accordingly, pulp can accumulate in the tap and cause blockage.

Note: When cleaning the juice tank, disassemble it in the reverse order described and clean all parts by hand. The juice tank parts are not dishwasher safe.

Juice tank parts



CAUTION: DO NOT STORE JUICE IN THE TANK. THE TANK IS ONLY MEANT AS A SERVING AID (Capacity: 5.2 qt).



Pic 1



Pic 2



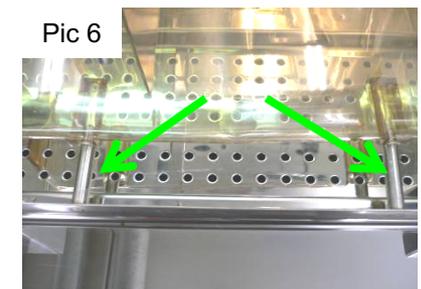
Pic 3



Pic 4



Pic 5

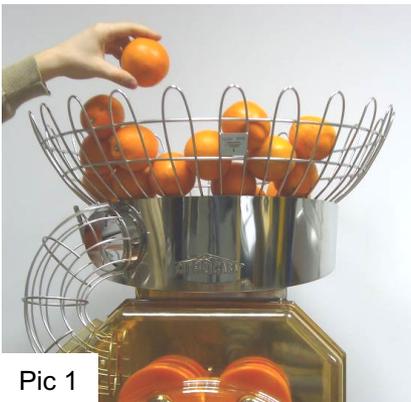


Pic 6

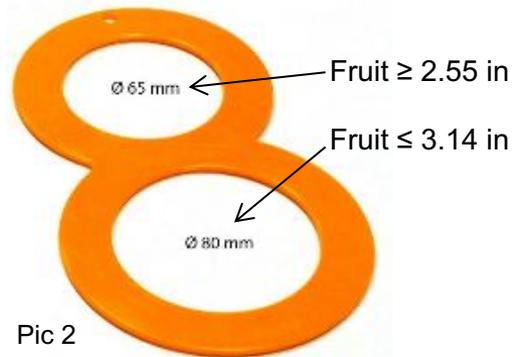
7. OPERATING YOUR CITROCASA 8000

To begin juicing, follow these steps:

- Clean all the parts that come into contact with the juice prior to juicing for the first time.
- Fill the fruit basket with fruit (Pic 1).
- Please refer to the Fruit Size Specifications on page 7 of this manual and use the sizing tool supplied (Pic 2). The fruit has to be the same size as or larger than the smaller end of the tool and it has to be the same size as or smaller than the wider end of the tool (Pic 3 and 4). **Using the wrong size fruit can degrade the juice quality and damage the equipment!**
- *Note: We provide different sizing tools for the Standard, Small, and Large Pressing Kits.*
- *Note: For added hygiene, we provide an optional washable Fruit Basket Dust Cover (Pic 5, sold separately)*



Pic 1



Pic 2



Pic 3



Pic 4



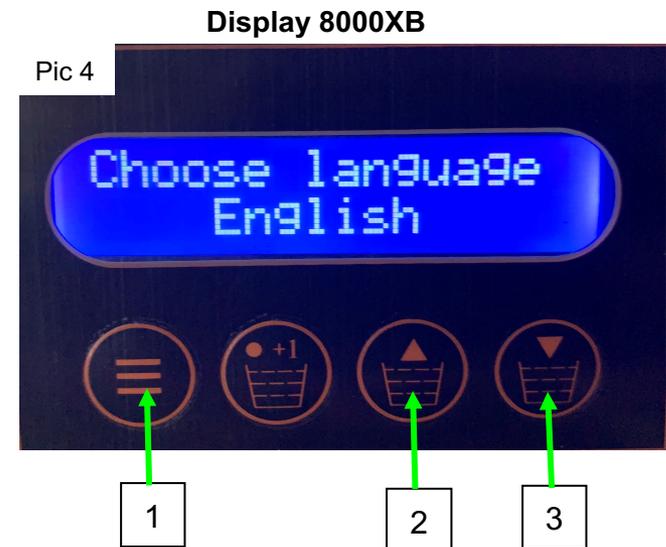
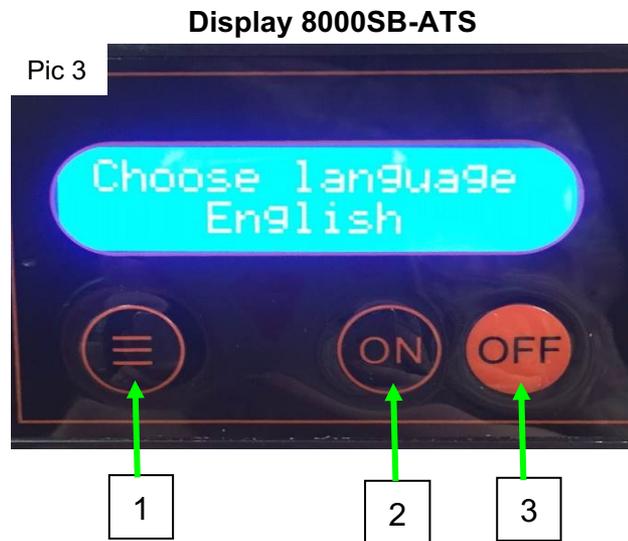
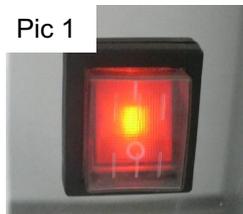
Pic 5

SWITCH ON THE JUICER:

- Plug the machine into a standard grounded outlet.
- Turn on the main switch on the back of machine (Pic 1). The switch will light up.
- By pressing the **function button** (Pic 2) you will be able to view several different menu options, which are explained over the next few pages.

CHOOSE A DISPLAY LANGUAGE: you can choose between five different languages: English, German, Spanish, French, Italian.
Follow the points below to select a language (Pic 3 for 8000SB-ATS; Pic 4 for 8000XB).

1. **8000SB-ATS (Pic 3):** With the **function button** (No 1), select the menu item “Choose language”. Move through the language options by pressing the **ON** (No 2) and **OFF** (No 3) buttons **AT THE SAME TIME**. Stop on the desired language.
2. **8000XB (Pic 4):** With the **function button** (No 1), select the menu item “Choose language”. Move through the language options by pressing the **UP** (No 2) and **DOWN** (No 3) arrow buttons **AT THE SAME TIME**. Stop on the desired language
3. Press the **function button**. The display language is now saved.



8000SB-ATS: SELECT AN OPERATING MODE

On the **8000SB-ATS**, you can choose between two operating modes: **self-service** and **continuous** pressing.

- **SELF-SERVICE MODE (Pic 5):**

- With the **function button** select the **self-service** mode. You will see “Self service Push <Press>” on the display.
- Press down the **SB tap** (self-service tap). The machine will automatically begin to press fruits. By releasing the SB tap, the machine will stop the pressing process.
- **Attention:** *By only pressing down the SB tap halfway, whatever juice is in the sieve support will flow out of the tap, but the machine will not press more fruit.*

- **CONTINUOUS MODE (Pic 6):**

- With the **function button** select **continuous** mode. You will see “Continuous Push <ON>” on the display.
- Press the **ON** button for the machine to begin pressing continuously.
- Press the **OFF** button for the machine to stop the pressing process.
- **Attention:** *If you do not release juice from the tap, the juice will collect in the sieve support and overflow.*

- **Note:** *The ATS automatically removes peel and seeds while you juice and transports them into the peel chutes.*

Display self-service mode



Display continuous mode



8000XB: SELECT AN OPERATING MODE

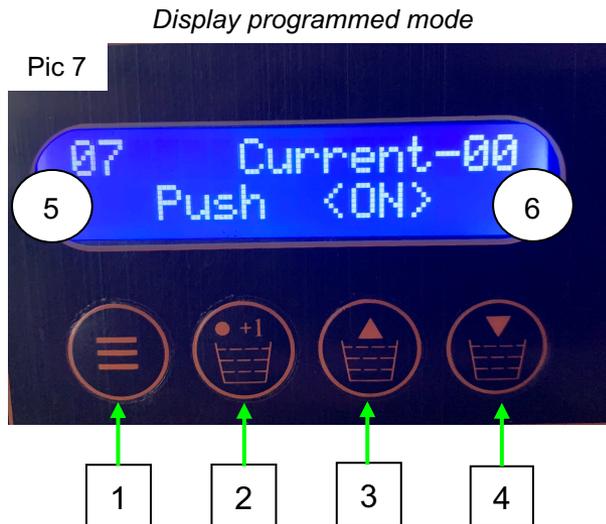
On the **8000XB**, you can choose between two operating modes: **programmed** and **continuous** pressing.

PROGRAMMED MODE (Pic 7):

- Select this function by pressing the **function button** (No 1) until you see “Current-00 Push <ON>” on the display.
- Use the **UP** (No 3) and the **DOWN** (No 4) arrow buttons to increase or decrease the amount of fruits to be pressed (1-99 pieces). The amount of fruits to be pressed will be shown in the top left-hand corner on the display (No 5).
- Start/stop the machine by pressing the stainless-steel **ON/OFF button on the side of the machine** (Pic 8). The machine stops automatically when the selected amount of fruit was pressed. The current amount of fruit pressed will show on the right-hand side on the display (No 6).
- The **+1** button (No 2) is used when 1 more fruit needs to be pressed.

CONTINUOUS MODE (Pic 9):

- Select this function by pressing the **function button** until you see “Continuous Push <ON>” on the display.
- Press the stainless-steel **ON/OFF** button on the side of the machine to start/stop juicing (Pic 8).

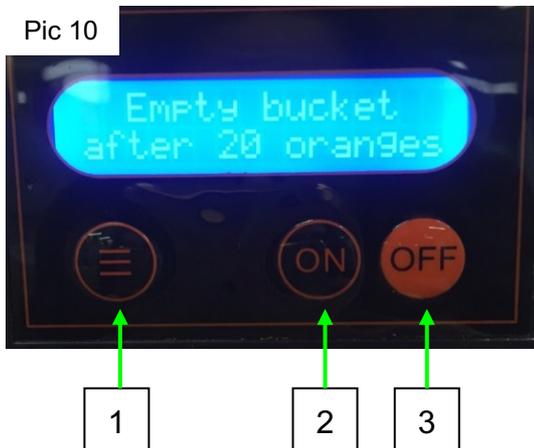


INTELLIGENT STOP FUNCTION:

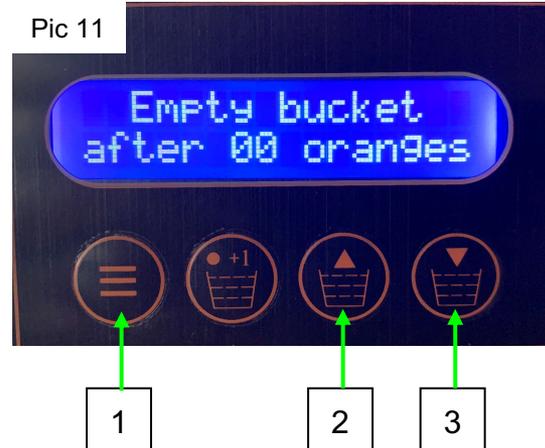
For improved peel management, it is possible to set the machine to automatically stop pressing after a certain amount of fruit has been pressed, reminding you to empty the peel bucket in order to avoid peel jams.

- With the **function button** (No 1), select the function “Empty bucket after xx oranges” (Pic 10 and 11). See the table below for recommended adjustments. **Note:** *Different size fruit may require different maximum settings.*
- **8000SB-ATS (Pic 10):** Increase or decrease the amount of fruit to be pressed by pushing the **ON** (No 2) or the **OFF** button (No 3).
- **8000XB (Pic 11):** Increase or decrease the amount of fruit to be pressed by pushing the **UP** (No 2) or the **DOWN** (NO 3) arrow button.
- Use **function button** to select the desired juicing mode. Start the machine in the desired mode.
- When the preset amount of oranges has been pressed, the machine will automatically stop, beep 5 times, and lock.
- Empty the peel bucket. Load fresh fruit as required.
- **8000SB-ATS:** To unlock the machine and continue pressing, press and hold the **OFF** button for 5 seconds.
- **8000XB:** To unlock the machine and continue pressing, press and hold the **DOWN** arrow button (No. 3) for 5 seconds.
- **Attention:** *If you want to switch off the Intelligent Stop function, simply adjust to 00 oranges.*

Display 8000SB-ATS



Display 8000XB



Peel Bucket	Recommended adjustment
Peel bucket tabletop/pedestal	40 oranges
Cabinet-mounted or countertop installation kit with large peel container	120 oranges

LOCK/UNLOCK THE DISPLAY:

It is possible to lock the display in the preset pressing mode to avoid unintentional setting changes.

To lock the display:

- Select the desired pressing mode.
- **8000SB-ATS (Pic 12):** Press the **function button** and the **OFF** button *at the same time*.
- **8000XB (Pic 13):** Press the **function button** and the **+1** button at the same time.
- The display is now locked, and the selected pressing mode cannot be changed unintentionally.

To unlock the display:

- If you press the **function** button, you will see how to unlock the display (Pic 14).
- **8000SB-ATS:** Press the **function button** and the **OFF** button at the same time.
- **8000XB:** Press the **function button** and the **+1** button at the same time.

TOTAL AMOUNT OF SQUEEZED FRUITS:

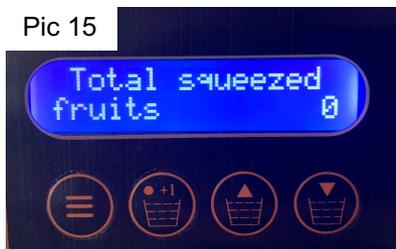
- Press the function button to see the total amount of fruits pressed up to the current moment (Pic 15).

TOTAL OPERATING HOURS:

- Press the function button to see the total amount of operating hours up to the current moment (Pic 16).

FACTORY MODE: **ONLY FOR TECHNICIANS!**

This function is locked by password and can only be used by technicians (Pic 17).

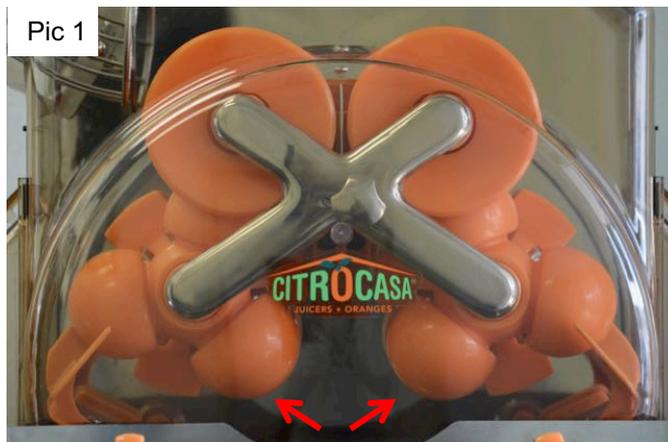


SHUTTING DOWN YOUR CITROCASA 8000

CAUTION: DO NOT SHUT THE MACHINE OFF WITH THE MAIN POWER SWITCH OR BY PULLING THE CORD WHILE IT IS STILL JUICING AND THE PRESSING ELEMENTS ARE STILL MOVING. AN IMPROPER SHUTDOWN MAY CAUSE THE PRESSING ELEMENTS TO STOP IN THE INCORRECT END POSITION (Pic 1). THE JUICER MAY NO LONGER BE PROPERLY REASSEMBLED AFTER CLEANING AFTER AN IMPROPER SHUT DOWN.

- The **lower pressing elements** on the 8000 are designed to return to a **preprogrammed end position** when properly operated and shutdown. In the correct end position (Pic 2), the blade and lower pressing elements can easily be removed for cleaning and re-assembled.
- Stop juicing by pressing the stainless ON/OFF button (8000XB), pressing the OFF button on the display (8000SB-ATS), or releasing the SB tap (8000SB-ATS). Turn off the main power switch and remove the power plug from the wall socket **ONLY AFTER** the machine has stopped juicing and come to a standstill.
- When **improperly shutdown**, the lower pressing elements may not return to their preprogrammed end position (Pic 1). If the machine is disassembled with the pressing elements in the incorrect end position, **the machine can no longer be re-assembled!**
- **Note:** If the machine has been shut down improperly by accident, turn it on again, start the juicing operation, and perform a proper shutdown, as described above. This will return the lower pressing elements to their proper end position.
- **Caution:** *if the machine has been disassembled after improper shutdown and can therefore not be re-assembled, call the service hotline or your service representative. Do not force the parts into place since this can cause severe damage to the machine.*

INCORRECT END POSITION



CORRECT END POSITION



8. CLEANING YOUR CITROCASA 8000

CLEANING AND MACHINE HYGIENE: INTRODUCTION

- Citrocasa juicers are uniquely designed to **attract attention** while producing the **highest quality juice**. Keeping your equipment and the entire juicing area **clean** is critical for **aesthetic and safety reasons**. A clean, well-maintained machine looks great and contributes to producing a higher quality juice product. By regularly cleaning your equipment you will also prevent the build-up of fruit sugars and make it easier to remove parts and eliminate the risk of bad odors. A clean, well-maintained machine, positioned where your customers can see it, will also help you sell more juice and convey a high-quality, hygienic image.
- 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. 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 equipment should be thoroughly cleaned once per day given any machine usage.** In many cases we do recommend cleaning several times throughout the day. We also recommend using a **cleaning log** for your staff to complete.
- Your Citrocasa equipment has been designed for relatively easy cleaning. All **removable front parts**, with the exception of the clear acrylic front cover, are **dishwasher safe** up to a temperature of 194° F (90 ° C). The **front cover** should be **hand-washed** using warm water and a mild dishwashing soap. Do not use abrasive cleaning agents or pads.
- Wipe down the machine itself and the juicing area on a regular basis using warm water. If you are using a Citrocasa Fantastic Cabinet or a Citrocasa Counter Installation Kit, also be sure to clean the stainless-steel peel chute and all cabinet/kit parts properly.
- Empty the peel buckets on a regular basis to ensure optimal machine operation and increased machine hygiene. **Overflowing peel buckets can cause backup and damage to the machine.**
- On the following pages you will find **detailed instructions** regarding the disassembly and assembly of the front of the machine for cleaning. Please read these instructions thoroughly as they will help you maintain your machine for years of service.

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

STEP-BY-STEP CLEANING INSTRUCTIONS

The below mentioned cleaning steps must be completed **at least once every 24 hours**. Frequent juicing will require **more frequent cleaning**. For optimal efficiency and hygiene, we recommend using a **cleaning log**.

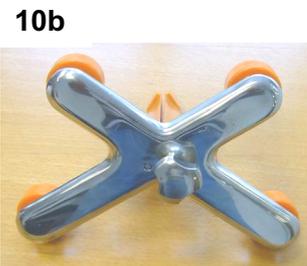
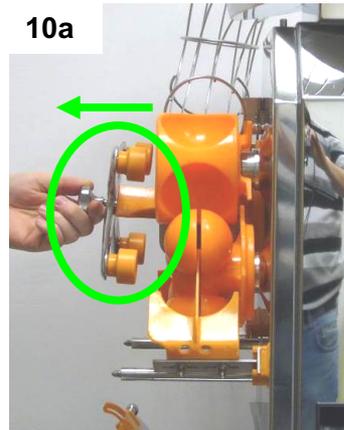
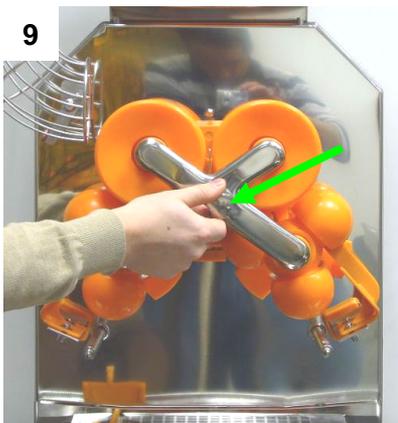
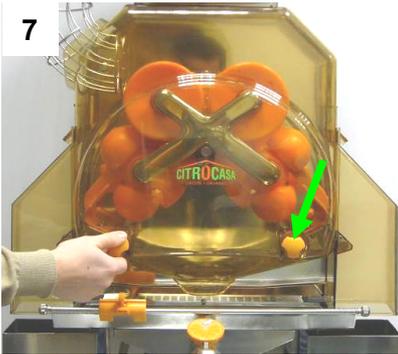
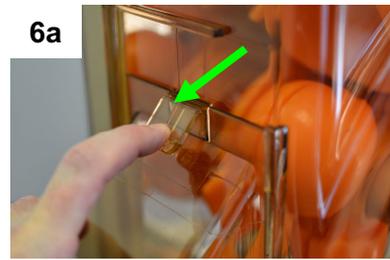
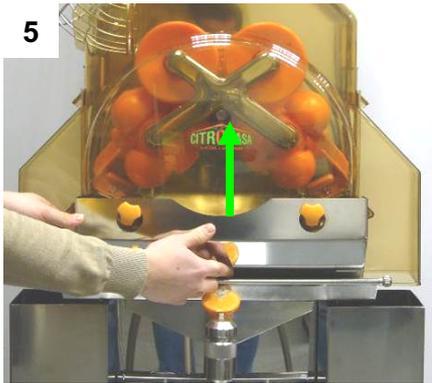
IMPORTANT:

- ✓ **Make sure to properly shut down the machine (see page 20).**
- ✓ **Ensure that the machine is disconnected from its power supply. UNPLUG THE MACHINE!**
- ✓ **ATTENTION: DO NOT HOSE OR SPRAY DOWN THE MACHINE!**
- ✓ **All re-movable parts, except for the acrylic front cover and side chutes, can be placed in the dishwasher for cleaning!**



1. Remove the remaining oranges from the fruit basket by hand or press until the basket is empty (Pic 1).
2. Remove the basket by gently turning to the right (Pic 2). Gently lift up the basket.
3. Remove the rotation plate. Place it in the dishwasher or wash it thoroughly by hand (Pic 3).
4. Clean the hopper with a damp towel and dry it thoroughly. **Do not attempt to remove the hopper!** (Pic 4)

ATTENTION: Do not use running water to clean the basket area! DO NOT HOSE OR SPRAY DOWN THE HOPPER.

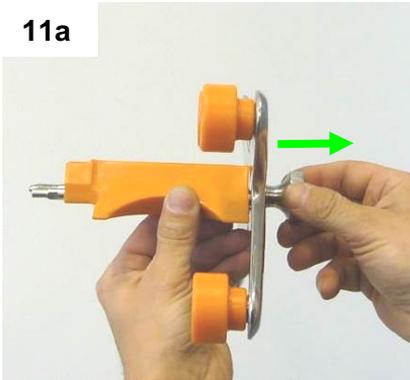


5. Remove the splash protector (Pic 5).
6. Remove the side chutes by pressing the fastening clip (Pic 6a) and sliding the chute upward out of the slide mount (Pic 6b).
7. Remove the fastening screws of the front cover (Pic 7).
8. Remove the front cover: Pull the lower part of the front cover slightly towards the front. Then lift the cover away from the retaining bolts (Pic 8).

ATTENTION: DO NOT PLACE THE ACRYLIC FRONT COVER AND SIDE CHUTES IN THE DISHWASHER. HANDWASH ONLY! Use mild soap and a soft towel to clean and dry the front cover. Do not use abrasive detergents.

9. Loosen the cross holder screw (Pic 9).
10. Remove the cross holder and screw (cross holder assembly) as one unit (Pic 10a and 10b).

11a

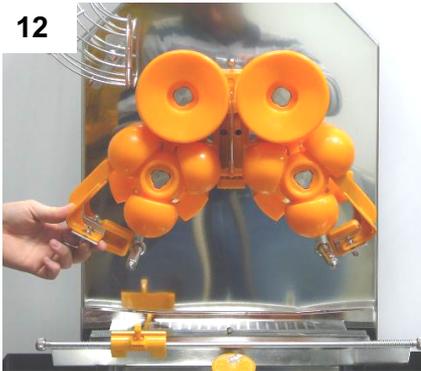


11b

11. Pull out the cross holder screw to separate the knife guide from the cross holder (Pic 11a). You will have three individual parts: the cross holder, the knife guide and the screw (Pic 11b).

ATTENTION: When re-installing the cross holder, ensure that the blade rests completely in its proper position and that the screw is properly tightened by hand. Installing the blade or cross holder in the incorrect position may result in serious damage to the blade, the knife system, the pressing units and/or the machine itself.

12



13

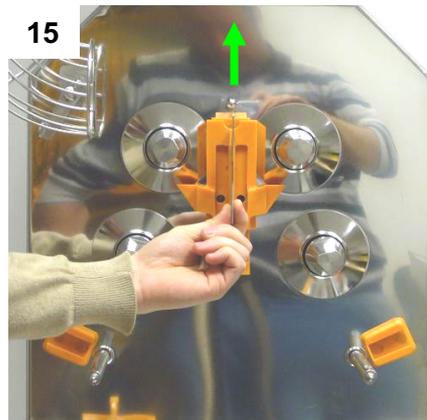


12. Remove the peel ejectors left and right (Pic 12).
13. Remove the upper pressing elements left and right (Pic 13).
14. Remove the lower pressing elements left and right (Pic 14).
15. Lift up the knife and pull it out (Pic 15).

14

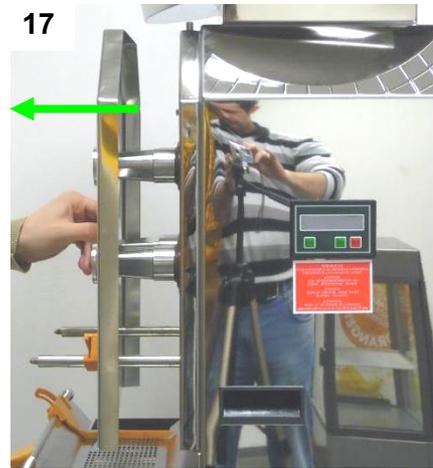


15



CAUTION: THE BLADE IS RAZOR SHARP AND CAN CAUSE INJURY! DO NOT HOLD THE BLADE FROM THE SHARP EDGE AT THE TOP!

ATTENTION: When re-installing the blade, be sure to mount it with the SHARP EDGE FACING UP.

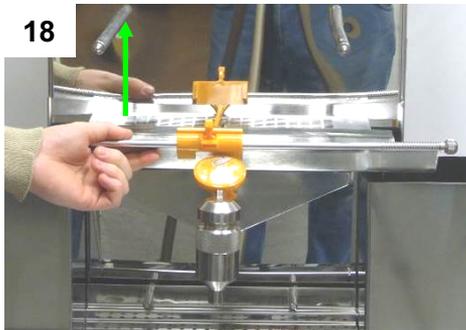


16. Open the fruit supply tunnel locking lever and remove the supply tunnel (Pic 16).

17. Remove the double cover (Pic 17).

8000SB-ATS: For cleaning the ATS system and SB tap, see page 26.

8000XB: CLEANING THE MTS SYSTEM



18. Remove the MTS (Pic 18).

19. Take off the plastic MTS swiper by pressing the fastening clip and clean it separately (Pic 19).

20. Remove and clean the juice tank and manual tap (see page 13 for disassembly and reassembly). **Hand-wash only!**



21. Unscrew the fruit sieve support nut and remove the sieve support (Pic 20).

Note: If needed, the MTS system can be disassembled further by unscrewing the end caps on the sliding bar. This will allow you to take the springs off for more thorough cleaning.



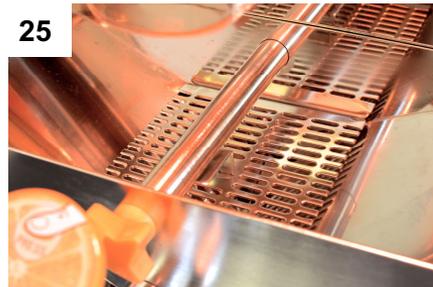
22



23



24



25



26

8000SB-ATS: CLEANING THE ATS SYSTEM

22. Remove the SB tap by unscrewing it from the machine (Pic 22).
23. Unscrew and separate the lower tap part from the upper tap part (Pic 23). Rinse both tap parts thoroughly before you place them in the dishwasher.
24. Remove the ATS belt system from the fruit sieve support by lifting the front edge slightly and pulling it towards you (Pic 24).
25. Remove the fine sieve inside the sieve support (Pic 25).
26. Unscrew the fruit sieve nut to remove the fruit sieve support (Pic 26).

ATTENTION: Clean the ATS belt by hand with warm water being careful to remove any pulp and residue.

25. Remove the fine sieve inside the sieve support (Pic 25).
26. Unscrew the fruit sieve nut to remove the fruit sieve support (Pic 26).

Clean all tap and sieve parts properly.

Refer to page 12 for SB tap and ATS reassembly.

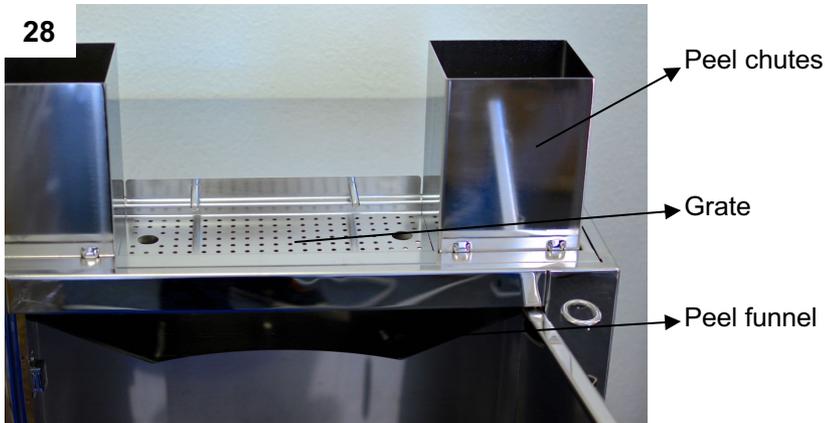
27



27. Wipe down the housing with warm, clean water and a soft cloth (Pic 27). Dry thoroughly before reassembling the machine. Be sure to wipe down the stainless-steel posts to remove any juice residue.

ATTENTION: The four O-ring seals protect the inside of the machine from juice and increase hygiene and machine life. Be sure to inspect the seals regularly for proper fit and sealing. If you notice the rubber lips coming up or see damage, call your service representative. **DO NOT USE HARSH CHEMICAL CLEANING AGENTS, ABRASIVES, OR SCOURING PADS AND BRUSHES ON THE SEALS! USE FRESH, CLEAN, WARM WATER AND A SOFT TOWEL.**

28



CLEANING THE STAINLESS-STEEL CABINET (Pic 28):

- Remove the peel chutes left and right.
- Remove the grate.
- Remove the peel funnel from the cabinet.
- Place all the removable parts in the dishwasher for cleaning.
- Remove and thoroughly wipe down the blue under-counter peel bucket. We recommend using a plastic bag to line the bucket for easier cleaning (Pic 29).
- Clean the cabinet outside and inside with warm water and a soft non-abrasive towel. Dry with soft, non-abrasive, lint-free (disposable) towels.

29

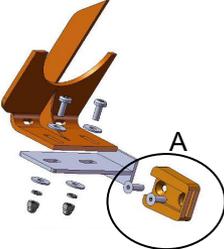
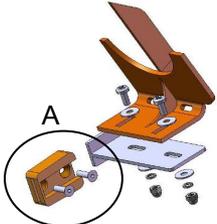
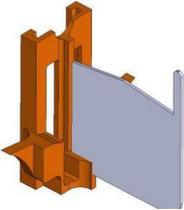
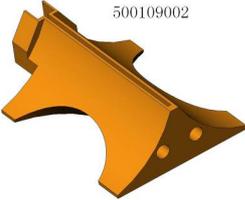
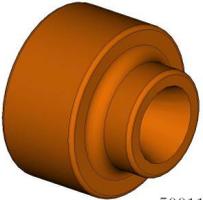
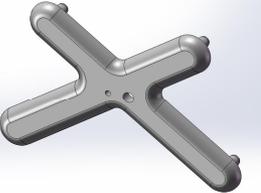
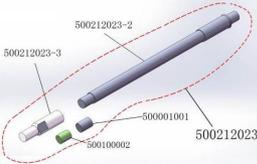
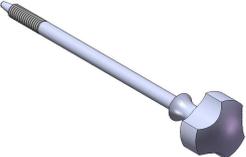
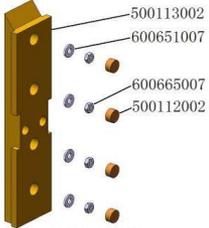
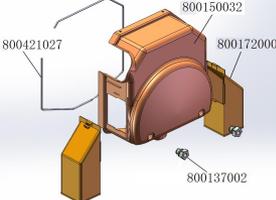


- ✓ **DO NOT SPRAY OR HOSE DOWN THE MACHINE!**
- ✓ **DO NOT USE CHEMICAL CLEANING AGENTS OR ABRASIVES TO CLEAN THE HOUSING AND THE O-RING SEALS. USE FRESH, CLEAN, WARM WATER AND A SOFT TOWEL!**
- ✓ **ALL PARTS EXCEPT FOR THE ACRYLIC FRONT COVER, THE ACRYLIC SIDE CHUTES AND THE ACRYLIC JUICE TANK CAN BE PLACED IN THE DISHWASHER FOR CLEANING. THESE PARTS ARE HANDWASH ONLY! USE A NON-ABRASIVE DETERGENT AND A SOFT TOWEL FOR CLEANING.**
- ✓ **DO NOT USE RUNNING WATER TO CLEAN THE FRUIT BASKET AREA. USE FRESH, CLEAN WARM WATER AND A SOFT TOWEL TO WIPE DOWN THE HOUSING AND THE BASKET AREA.**
- ✓ **RE-ASSEMBLE ALL PARTS IN THE REVERSE ORDER OF REMOVAL! ENSURE THAT ALL PARTS ARE MOUNTED CORRECTLY BEFORE YOU RESUME JUICING!**
- ✓ **REVIEW THE LAMINATED SHORT CLEANING INSTRUCTIONS DOCUMENT INCLUDED.**
- ✓ **VISIT: www.juicertraining.com FOR DETAILS ON OPERATING AND CLEANING.**
- ✓ **FOR QUESTIONS, CALL: 407-790-7862**

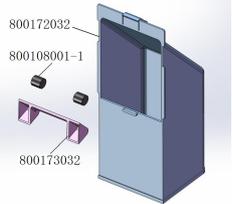
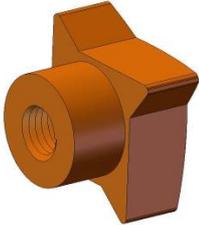
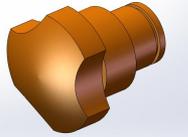
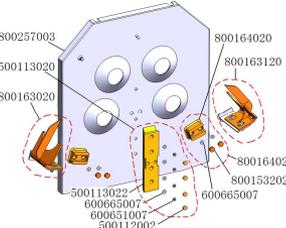
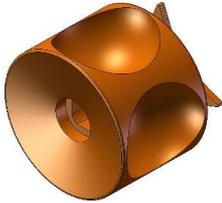
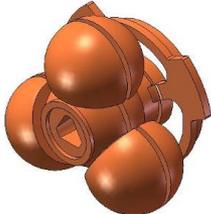
RE-ASSEMBLE ALL PARTS IN THE REVERSE ORDER OF REMOVAL! ENSURE THAT ALL PARTS ARE MOUNTED CORRECTLY!

9. SPARE PARTS

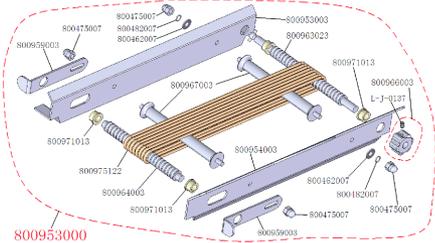
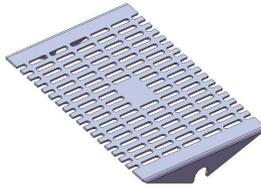
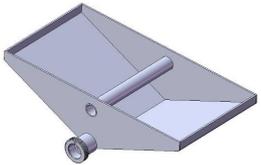
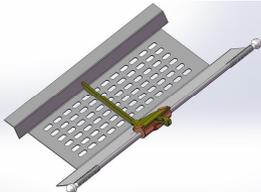
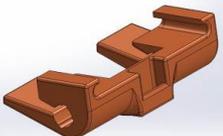
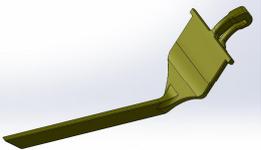
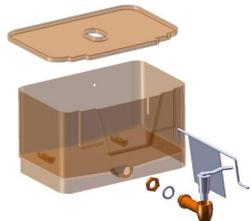
Be sure to provide machine model and serial number when ordering spare parts to ensure that the proper parts are supplied.
For additional spare parts not listed below, please contact your customer service representative or Citrus America directly.

	<p>Left peel ejector Art. No. 800.163.002</p>		<p>Right peel ejector Art. No. 800.163.102</p>		<p>Left peel ejector complete with brackets and screws Art. No. 800.163.030</p> <p>A: Art. No. 800.164.020</p>
	<p>Right peel ejector compl. with brackets and screws Art. No. 800.163.130</p> <p>A: Art. No. 800.164.020</p>		<p>Knife up & down system Art. No. 500.108.032</p>		<p>Knife guide Art. No. 500.109.002</p>
	<p>Cross holder knob Art. No. 500.111.012</p>		<p>ss holder 8000 ADV Art. No. 800.258.003</p>		<p>Cross holder bolt Art. No. 500.212.023</p>
	<p>Cross holder screw Art. No. 500.213.023</p>		<p>Knife guide mount complete Art. No. 500.113.020</p>		<p>Front cover complete 8000 ADV Art. No. 800.173.010</p>

Be sure to provide machine model and serial number when ordering spare parts to ensure that the proper parts are supplied.
For additional spare parts not listed below, please contact your customer service representative or Citrus America directly.

	<p>Side chute front cover 8000 ADV Art. No. 800.172.030</p>		<p>Fruit sieve support nut 8000 series Art. No. 800.157.002</p>		<p>Front cover nut Art. No. 800.157.002</p>
	<p>Double plate (Double cover) complete Art. No. 800.257.000</p>		<p>Upper pressing element (Standard size) Art. No. 800.160.022</p>		<p>Lower pressing element (Standard size) Art. No. 800.161.022</p>
	<p>SB tap upper part Art. No. 1045003-CN</p>		<p>SB tap lower part Art. No. 1045003-SB Pressure spring DF for SB tap Art. No. 1045003-3</p>		<p>SB tap complete Art. No. 1045003</p>
	<p>Magnet ring SB tap Art. No. 600.600.001-11</p>		<p>Pressure spring DF for SB tap Art. No. 1045003-3</p>		<p>Start button incl. magnet Art. No. 1024010</p>

Be sure to provide machine model and serial number when ordering spare parts to ensure that the proper parts are supplied.
For additional spare parts not listed below, please contact your customer service representative or Citrus America directly.

 <p>800953000</p>	<p>ATS system Art. No. 800.953.000</p>	<p>Adjustment knob ATS Art. No. 800.966.003</p> <p>Silicone belts Art. No. 800.975.122</p>		<p>Fine sieve 8000 SB Art. No. 800.237.SB13</p>	
	<p>Fruit sieve support 8000 SB-ATS Art. No. 800.976.000</p>		<p>Peel bucket 8000 XB ADV series Art. No. 800.224.293</p> <p>Peel bucket 8000 SB-ATS ADV series Art. No. 800.952.0003</p>		<p>Fruit sieve support 8000 XB Art. No. 800.232.XB3</p>
	<p>MTS system 8000 XB ADV Art. No. 800.254.000</p>		<p>MTS swiper support Art. No. 800.131.002</p>	 	<p>Screw MTS system Art. No. 500.299.003</p> <p>Spring MTS system Art. No. 500.287.003</p>
	<p>MTS swiper Art. No. 800.256.003</p>		<p>Juice tank tap complete Art. No. 800.165.000</p>		<p>Juice tank complete Art. No. 800.158.010</p>

10. CERTIFICATIONS

All Citrocasa machines have been NSF certified and are certified to meet UL-763 and be in compliance with normal OSHA requirements as certified by a Nationally Recognized Testing Laboratory (NRTL).

Should you require updated certification documents, please contact your representative or our toll-free number/technical service at: 1-855-MY-CITRO (855-692-4876).



Questions or suggestions?

Call our toll-free number: 1-855-MY-CITRO (855-692-4876)

Citrocasa, TMP GmbH, and Citrus America, Inc. reserve the right to make technical changes and modifications to the equipment and specifications. We do our best to supply accurate and up to date information. Even so, from time to time information that is inaccurate or out of date may be in our documentation. Should you find issues or have questions, please contact us at our toll-free technical service hotline listed above.