



User Manual

*Manual version:
October 2020*



Fantastic ECO



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 5) 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:

Fantastic ECO (Version 00)

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.

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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.

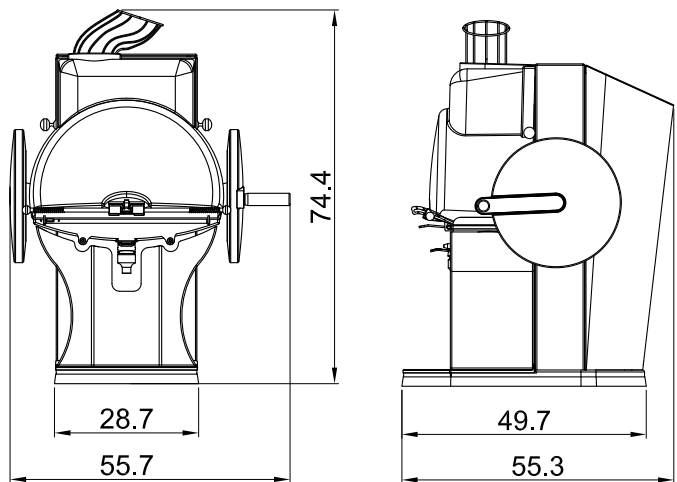
If you believe that your juicer requires a warranty repair or replacement, you should first contact your dealer/supplier. If your dealer/supplier verifies that your juicer will require repair or replacement, you should not ship or send the juicer to Citrus America, Inc. without first obtaining from Citrus 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



Measurements in cm

Model	Fantastic M/AS / Fantastic M/SB
Fruit Specifications	Citrus fruit, diameter (standard pressing kit): 2.55 - 3.14 in (65-80mm); <i>Do not use frozen fruit! Only use juice fruit!</i>
Net Weight	126 lb
Measurements	W Footprint: 11"/W Handle: 22"/D: 19.5/H: 29.5"
Drive	Manual drive

- 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.
- Use the handles on the side of the machine to lift it. Do not lift at the front cover!
- Stabilize the machine when lifting. Keep it stabilized until it has been mounted properly.

4. PRESSING KITS AND FRUIT SIZES

STANDARD PRESSING KIT



Fruit Size Diameter: 2.55 - 3.14 in
(65 - 80 mm)

Typical Fruit Squeezed:
Oranges | Larger Lemons and
Tangerines

SMALL PRESSING KIT



Fruit Size Diameter: 1.96 - 2.55 in
(50 - 65 mm)

Typical Fruit Squeezed:
Lemons | **Limes** | **Tangerines** |
Smaller Oranges

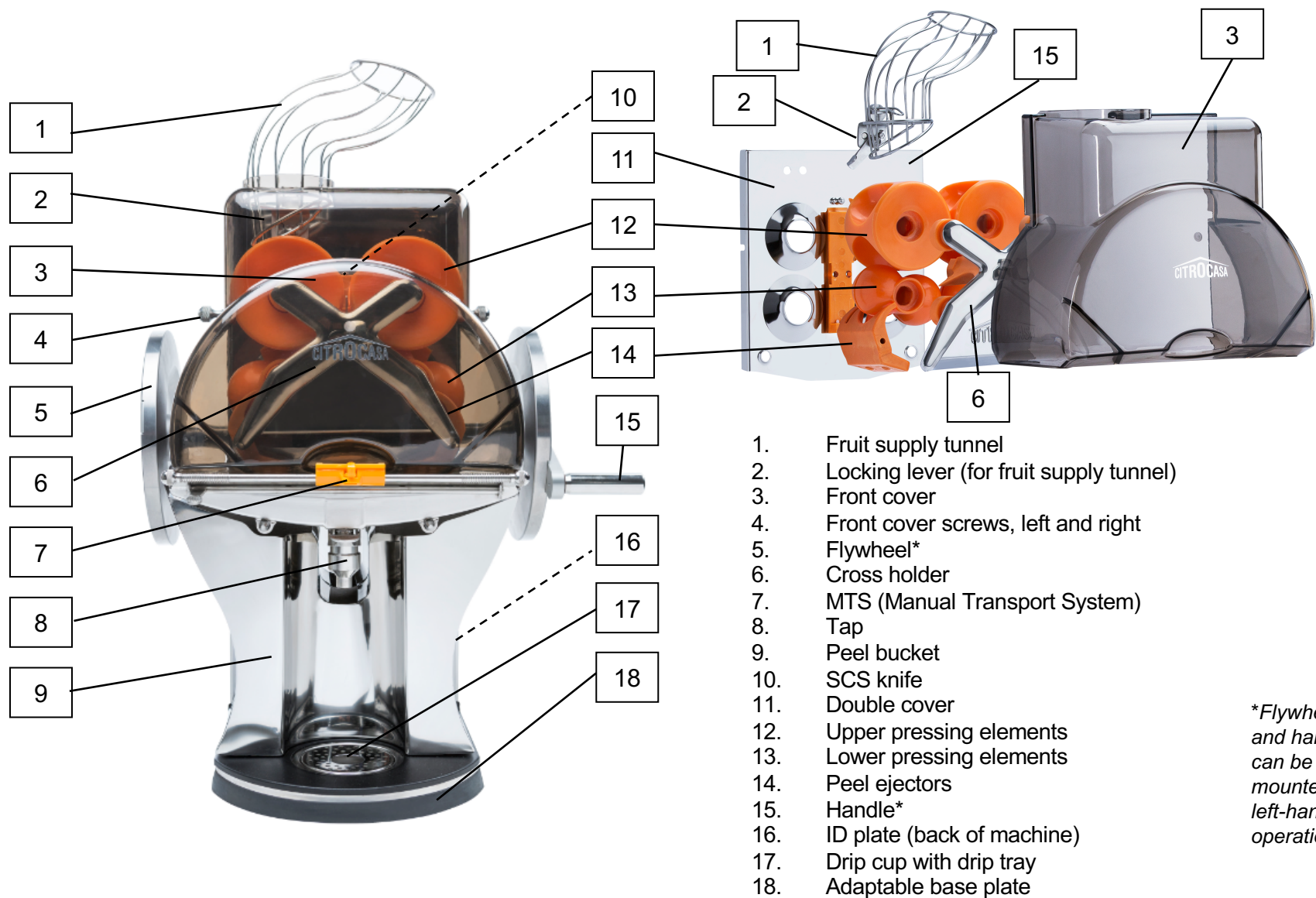


Use the **fruit sizing tool** provided for each kit!
Using the wrong size fruit can degrade the juice, cause jams, and damage your juicer!

DO NOT mix parts of different pressing kits. Mixing parts can 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.

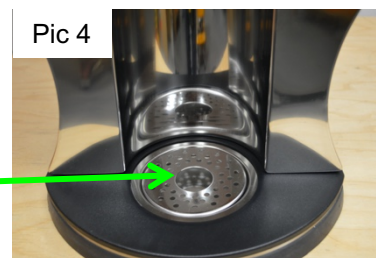
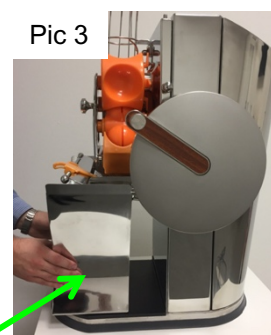
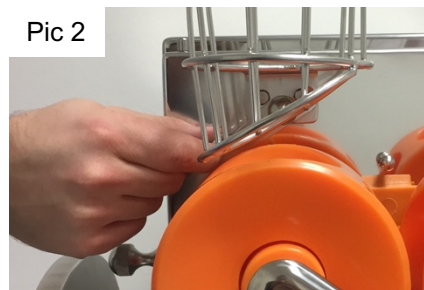
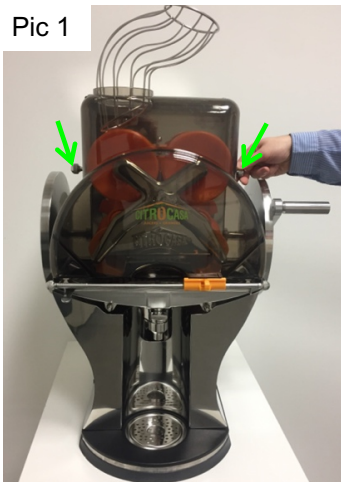
5. MACHINE PART OVERVIEW



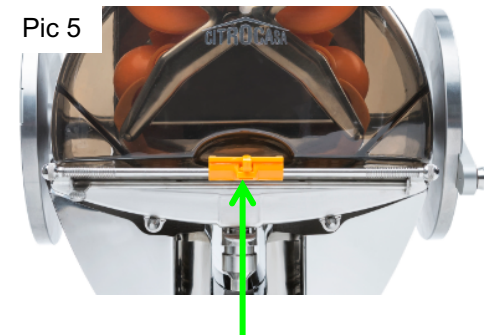
6. SETTING UP YOUR CITROCASA FANTASTIC ECO: BASIC SETUP

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

- **Caution: 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).
- The Fantastic ECO has an adjustable base plate and can be operated either as a **tabletop unit** or with one of the following options:
 - **Citrocasa Cabinet:** Install your Fantastic ECO on the Citrocasa stainless steel Fantastic Cabinet (sold separately).
 - **Counter Installation Kit:** Install your Fantastic ECO on your own cabinet countertop using the Citrocasa Counter Installation Kit (sold separately). Please contact Citrus America for product details and mounting instructions.
- Take off the front cover by unscrewing the front cover screws on the left and the right, pulling the lower part of the front cover lightly toward the front and lifting the cover away from the retaining bolts (Pic 1).
- Ensure that the fruit supply tunnel is mounted properly and that the locking lever is closed (Pic 2).
- Place the peel bucket and the drip cup as shown in (Pics 3 and 4).
- Re-install the front cover and make sure that it is closed and mounted properly.
- Ensure that the MTS system is in its proper position (Pic 5).



Drip cup

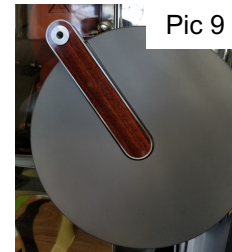
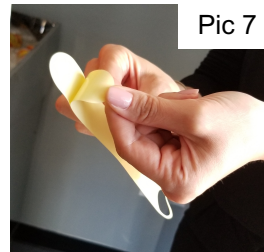
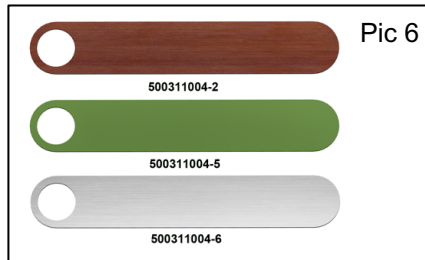


MTS System

FLYWHEEL AND HANDLE:

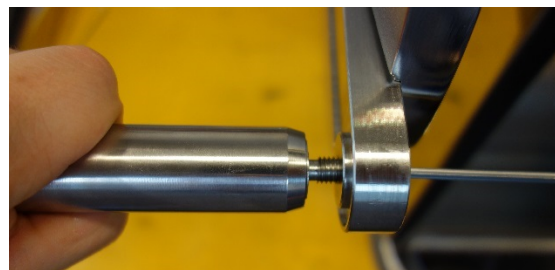
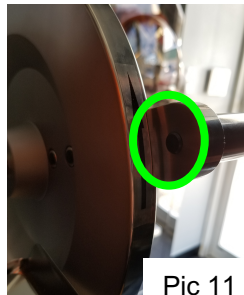
CHOOSING A COLOR FOR YOUR HANDLE LEVER:

- Included in the original packaging are lever inserts in different colors (Pic 6) and strips of double-sided tape.
- Clean the surface of the lever to improve the adhesive bond.
- Remove the protective film from one side of the tape and place it in the lever cutout (Pic 7 and 8).
- Once the tape is in place, remove the second side of the adhesive tape and place the lever insert of your choice on it. Push down gently to allow for bonding (Pic 9).

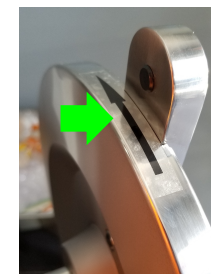


REMOVING/INSTALLING THE HANDLE:

- **Attention: left-handed thread – you will need an Allen key (3 mm) to remove/install the handle (Pic 10).**
- To easily access the lever, take off the front cover and the front cover screws.
- First, push out the black plastic screw cap on the inside of the handle (Pic 11). Be careful not to loose the cap.
- To remove the handle, loosen the screw on the backside of the lever. To install the handle, tighten the screw on the backside of the lever (Pic 12). **Attention: Make sure the washer is threaded onto the handle before installing it (Pic 13).**
- *Recommendation: Use a medium strength threadlocker to avoid loosening of the handle during operation.*
- Reinsert the black screw cap and ensure that the handle fits correctly and the flywheel turns evenly.



Pic 12: Hold the handle while turning the Allen key.

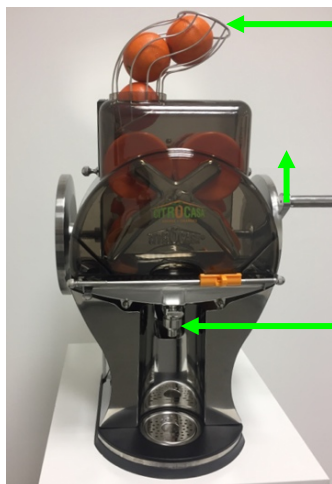
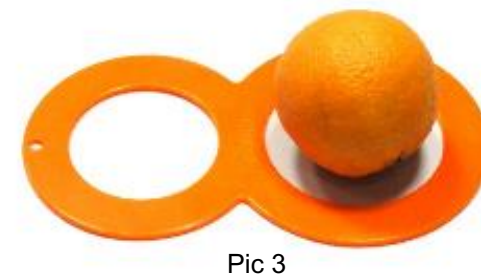
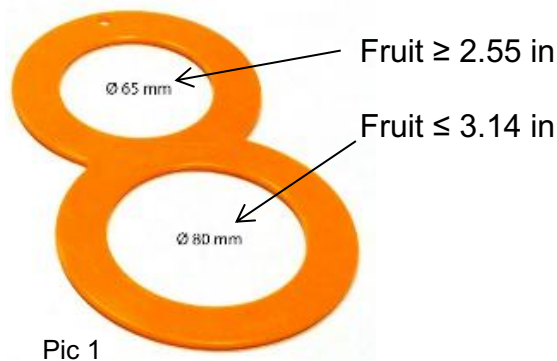


Add the stickers included to make sure that users rotate the flywheel in the right direction.

7. OPERATING YOUR CITROCASA FANTASTIC ECO

To begin juicing, follow these steps:

- Clean all the parts that come into contact with the juice prior to juicing for the first time.
- Please refer to the Fruit Size Specifications on page 5 of this manual and use the sizing tool supplied (Pic 1). The fruit must be the same size as or larger than the smaller end of the tool (Pic 2) and it must be the same size as or smaller than the wider end of the tool (Pic 3). **Using the wrong size fruit can degrade the juice quality and damage the equipment!**
- *Note: We provide different sizing tools for the Standard and the Small Pressing Kit.*



- Feed fruit into the fruit supply tunnel.
- Rotate the flywheel clockwise to start juicing. Do not forcefully try to rotate the flywheel in the opposite direction!
- Place a container under the tap.
- Regularly release juice into the container by pushing down on the tap. *Note: If you do not release juice, the fruit sieve support will overflow.*

8. CLEANING YOUR CITROCASA FANTASTIC ADVANCE



CLEANING AND MACHINE HYGIENE: INTRODUCTION

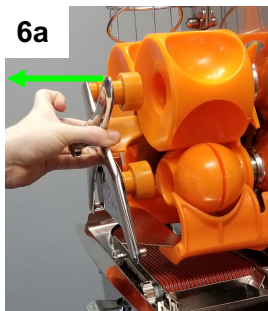
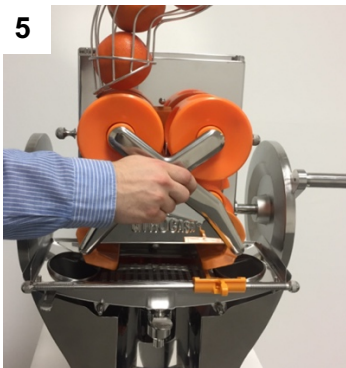
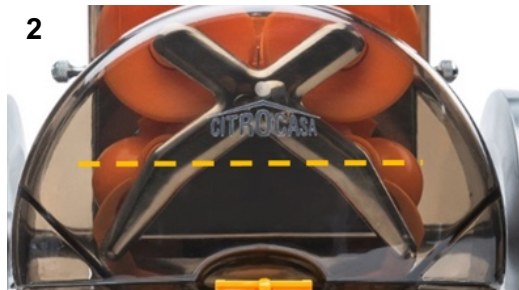
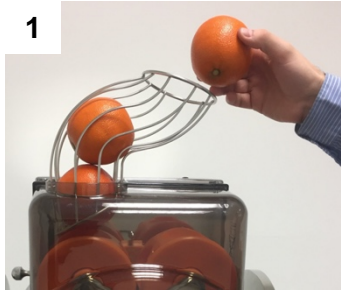
- Citrocasa juicers are uniquely designed to **attract attention** while producing the **highest quality juice**. Keeping your equipment and the entire juicing area **clean** is critical for **aesthetic and safety reasons**. A clean, well-maintained machine looks great and contributes to producing a 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.

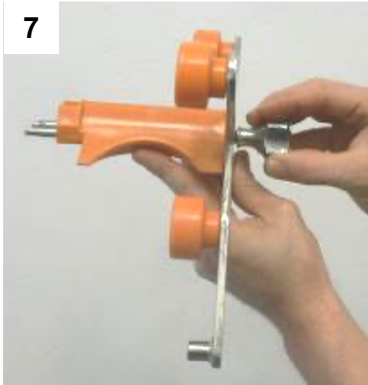
NOTE: All re-movable parts, except for the plastic front cover, can be placed in the dishwasher for cleaning!



1. Remove the remaining fruit from the fruit supply tunnel by hand or press until the fruit supply tunnel is empty.
2. Before you remove the front cover, make sure that the lower pressing elements are aligned horizontally, parallel to the work surface. You should hear the knife drop.
3. Loosen the front cover screws left and right.
4. Remove the front cover: Pull the lower part of the front cover slightly toward the front. Then lift the cover away from the retaining bolts up top.

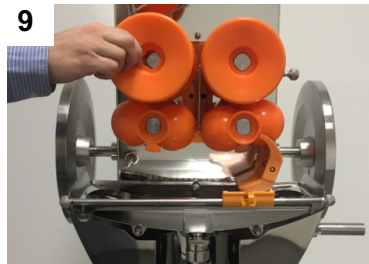
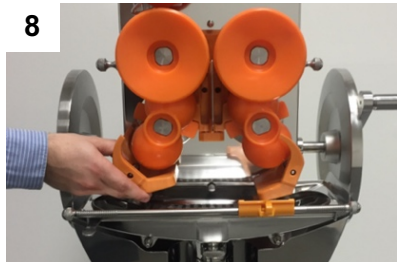
ATTENTION: DO NOT PLACE THE ACRYLIC FRONT COVER IN THE DISHWASHER. HANDWASH ONLY! Use mild soap and a soft towel to clean and dry the front cover. Do not use abrasive detergents or pads.

5. Loosen the cross holder screw.
6. Pull the cross holder screw towards you once loosened to remove the cross holder assembly.

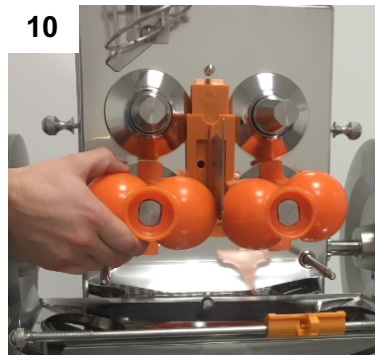
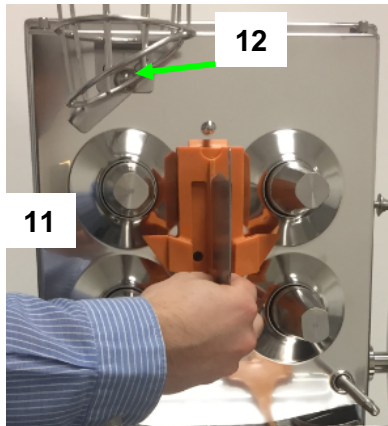


7. Pull out the cross holder screw to separate the knife guide from the cross holder. You will have three individual parts: the cross holder, the knife guide and the screw.

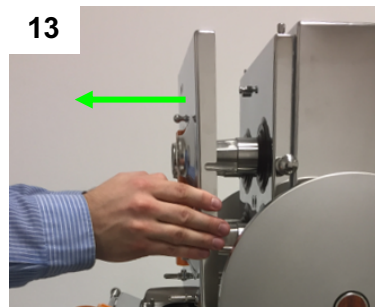
ATTENTION: When re-installing the cross holder, ensure that the blade rests completely in its proper position and that the screw is properly tightened by hand. **Installing the blade or cross holder in the incorrect position may result in serious damage to the blade, the knife system, the pressing units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



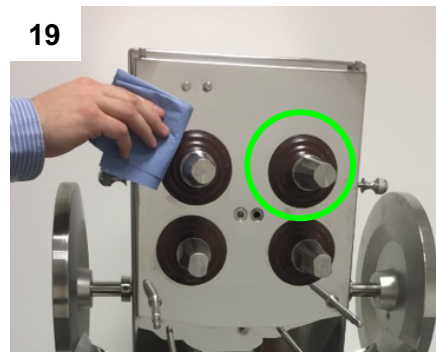
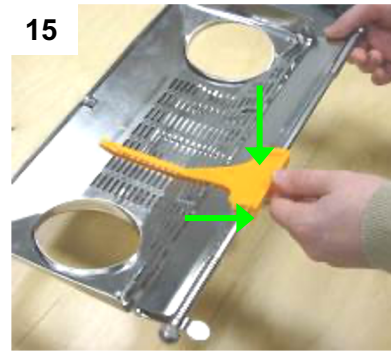
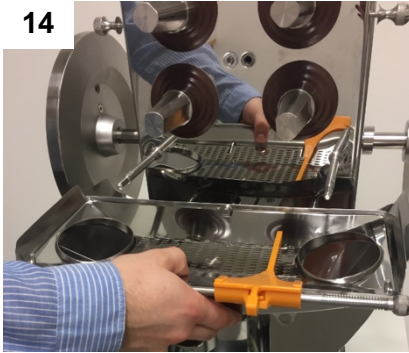
8. Remove the peel ejectors left and right.
9. Remove the upper pressing elements left and right.
10. Remove the lower pressing elements left and right.
11. Lift up the knife and pull it out.



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**.



12. Open the fruit supply tunnel locking lever and remove the fruit supply tunnel.
13. Remove the double cover.



14. Remove the MTS system.

15. Remove the MTS swiper by pressing the fixation clip and pulling the swiper out.

16. Press the lifting lever to remove the fruits sieve from the fruit sieve support.

17. Remove the peel bucket or peel chute.

18. Remove the drip cup and the tray inside the cup.

19. Wipe down the housing with fresh, clean warm water and a soft cloth. Dry thoroughly before reassembling the machine.

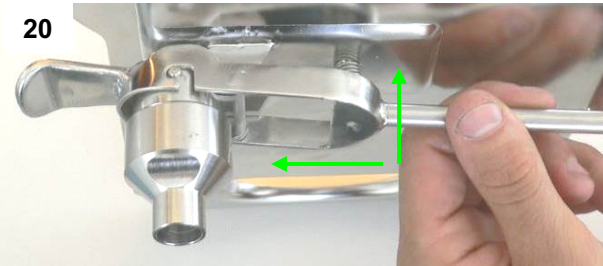
Be sure to wipe down the stainless-steel posts and the O-ring seals with fresh, clean warm water to remove any juice residue.

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.

Make sure to clean the entire cabinet area

ALL PARTS EXCEPT FOR THE ACRYLIC FRONT COVER CAN BE PLACED IN THE DISHWASHER FOR CLEANING.

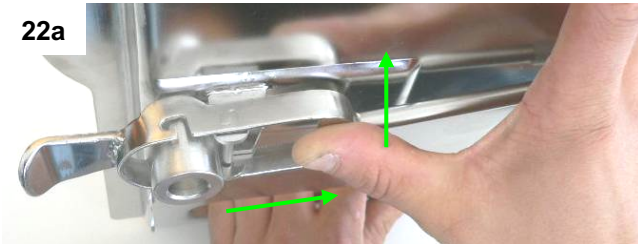
20



21



22a



22b



CLEANING THE SB TAP

Remove and disassemble the tap as follows:

20. Press the tap lever upwards and at the same time push it to the front.
21. Pull the bottom of the tap downwards.
22. Press the lever upwards and at the same time push it towards the back (22a) to release it (22b).

Clean all sieve and tap parts (upper and lower part) properly.

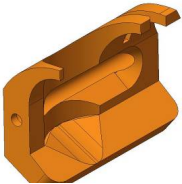
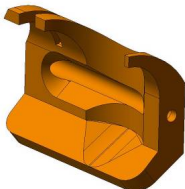
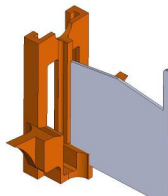
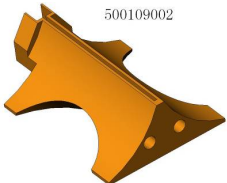
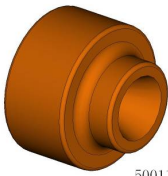
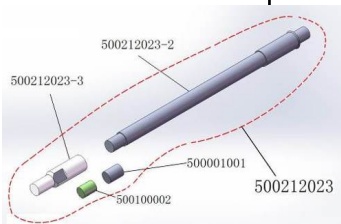
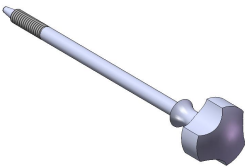
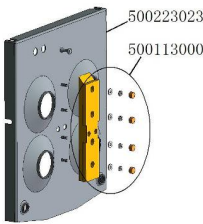
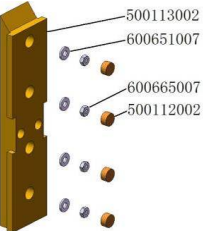
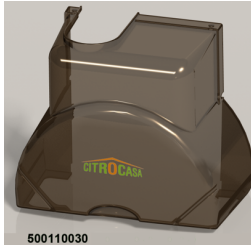
ATTENTION: When re-assembling, make sure that the guide bolt of the tap bottom faces the rear of the machine.



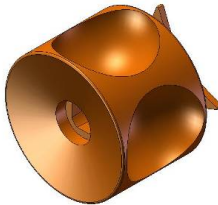
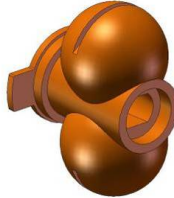
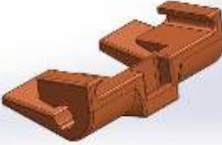
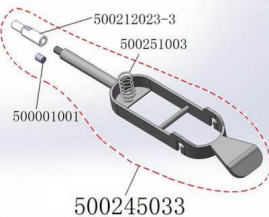
- ✓ **DO NOT SPRAY OR HOSE DOWN THE MACHINE!**
- ✓ **DO NOT USE CHEMICAL CLEANING AGENTS OR ABRASIVES TO CLEAN THE HOUSING AND THE O-RING SEALS. USE FRESH, CLEAN, WARM WATER AND A SOFT TOWEL!**
- ✓ **ALL PARTS EXCEPT FOR THE ACRYLIC FRONT COVER CAN BE PLACED IN THE DISHWASHER FOR CLEANING.**
- ✓ **THE FRONT COVER IS 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**

9. SPARE PARTS

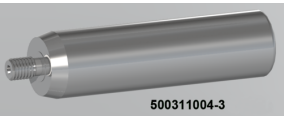
Be sure to provide machine model and serial number when ordering spare parts to ensure that the proper parts are supplied.
For additional spare parts not listed below, please contact your customer service representative or Citrus America directly.

	Peel ejector left Art. No. 500.104.102		Peel ejector right Art. No. 500.105.102		SCS up & down knife Art. No. 500.108.032
	Knife guide Art. No. 500.109.012		Cross holder knob Art. No. 500.111.022		Cross holder Art. No. 500.212.000
	Cross holder bolt Art. No. 500.212.023		Cross holder screw Art. No. 500.213.023		Double cover complete Art. No. 500.223.040
	Front cover screw Art. No. 500.225.003		Knife guide mount complete Art. No. 500.113.020		Front cover Fantastic Art. No. 500.110.020

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.

	Fruit Supply Tunnel Fantastic ECO Art. No. 500.207.SB43		Upper pressing element (Standard size) Art. No. 800.160.022/032		Lower pressing element (Standard size) Art. No. 500.106.002/012
 500288000	MTS system Fantastic SB Art. No. 500.288.060		MTS swiper support Art. No. 800.131.002	 500286003	MTS swiper Art. No. 500.286.003
	Screw MTS system Art. No. 500.299.003		Spring MTS system Art. No. 500/287.003		Lower SB Tap Art. No. 500.268.070
 500212023-3 500251003 500001001 500245033	SB tap lever Art. No. 500.245.043		Peel bucket Art. No. 500.216.053 Peel chute Art. No 500.276.083		Drip cup Art. No. 500.200.002

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.

 500120052	Ground plate inlet Art. No. 500.120.052	 500311004-3	Handle Art. No. 500.311.004-3	 500311004-2 500311004-5 500311004-6	Inlets: Art. No. 500.311.004 Wood: -2 Green: -5 Stainless: -6
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10. CERTIFICATIONS

All Citrocas 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.