

8000 Advance Series – Pressing Kits

LARGE PRESSING KIT



Fruit Size Diameter: 3.15 - 3.50 in
(80 - 89 mm)

Typical Fruit Squeezed:
Grapefruit | Oranges

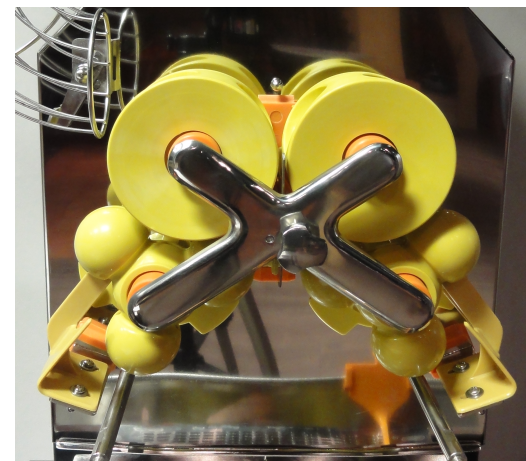
STANDARD PRESSING KIT



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

Typical Fruit Squeezed:
Oranges | Lemons | Tangerines

SMALL PRESSING KIT



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

Typical Fruit Squeezed:
Oranges | Lemons | Limes | Tangerines



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. Using the wrong size fruit can degrade 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.

OPERATIONS & CLEANING DOS & DON'T'S

CLEANING:

1. Clean your juicer at least once a day or after each juicing session.
2. Use only fresh, clean, warm water and a soft towel to clean your juicer.
3. Unplug your juicer before starting the cleaning process.
4. All removable parts are dishwasher safe excluding the acrylic pieces.
 - **CAUTION:** The acrylic front cover, side chutes, and juice tank are **HAND WASH ONLY**.
5. Do not use abrasive scouring pads or cleaners on your juicer.
6. Do not hose down, spray water or cleaning agents on the housing of your juicer.
7. Do not use harsh chemical cleaning agents on your juicer.

OPERATIONS:

1. Use your fruit sizing tools to decide which pressing kit is required before each juicing session. **See Previous Page.**
2. Regularly check & empty your peel bucket. Set “empty bucket” setting on your display as a reminder.
3. If your juicer stops during operation or does not start after input, check the control panel for error message.
4. Follow your location’s safety procedures and take precautions when handling your juicer’s knife.
 - **CAUTION:** The knife is extremely sharp. Risk of Injury if mishandled or improperly assembled.
5. When moving your juicer on a rolling cabinet take care to avoid thresholds, drains, and uneven floors.
 - **CAUTION:** If precautions are not taken the juicer can tip over and fall causing damage to the juicer and possible injury.
6. Use the SB tap, display, or on/off button on the side of the juicer to start and stop your juicer while operating.
7. Do not shut off the main power switch or unplug your juicer while operating.
 - Doing so will cause the pressing elements to stop in the wrong position and may require special assistance to reset.
8. Do not use frozen fruit.

Please review the **Short Cleaning Instructions** document that came with your juicer and/or visit www.citrusamerica.com/training for a more in depth look at operating and cleaning your equipment. For any questions please call 407-790-7862