

# Manual ETZ



## A) USE AND MAINTENANCE

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### 1. EMPLOYMENT OF THE MACHINE

The machine "Juice extractor Mod. IOTA" has been designed and manufactured to extract juice from various types of fruit and vegetables (see the following points).

### 2. WORK PLACES

The machine must be installed on a horizontal working plan and be used by a single person.

### 3. INSTALLATION

#### WARNING:

- .The pestle must always be placed into the funnel upon the juicer;
- .The waste container must be placed under the discharge chute;
- .The lever ref.840 must be completely pulled down;
- .Be sure that the screw ref.827 is completely closed on the shredder disc ref.816 otherwise the machine will block it, when starting up.

### 4. STARTING UP

The machine is provided with a one phase motor and a regular "SCHUKO" plug. Before connecting it be sure that the tension and the frequency correspond to those indicated on the machine data plate and that the intake is earthed and properly protected from overloading.

To start the machine just press once on the pushbutton ref.812; to turn off the machine press again on this pushbutton.

### 5. USE

#### 5.1. Preparation of fruit and vegetables

#### BEWARE:

**fruit and vegetables have to be washed before being used. It is advisable to wash them in salted water, in water and vinegar or in other disinfectant products in order to free them from germs and vermins they might contain. Remember then to always rinse them.**

**Before using the machine, always wash all the removable parts.**

#### 5.2. Juice extractor

5.2.1. Should the fruit or vegetable be larger than the diameter of the funnel, it must be cut to help its introduction (for instance: the apple in four parts).

5.2.2. In order not to damage the machine, remove the stones from the fruits such as for instance: peaches, plums, cherries, apricots. You need not do it for fruits such as: apples, pears, grapes, melons, since their pips are directly ejected by the machine without damaging it.

5.2.3. The citrus fruits can be juiced (cut an orange in four parts if it is big) but **remember that should they not be peeled, the juices will be bitter.**

5.2.4. The fruit and vegetables have to be introduced into the machine only once the machine is started

5.2.6. The juices must be drunk fresh, this means as soon as they have been extracted and should never be preserved not even in the refrigerator. The juice extractor can be used for the continuous juicing of various types of juices without being washed if these juices are to be mixed for cocktails. Should the machine not be used for some time, wash the different parts which came into contact with juices.

At the end of different juices, we suggest you to introduce into the machine a slice of lemon since this delays the oxydation of the juice and most of all it removes any previous remaining flavour or taste allowing you to prepare other drinks within a short time without washing the machine.

5.2.7. Do not introduce ice cubes into the machine since they could damage the shredder discs.

5.2.8. For performance, output, power, see the following data:

**POWER:350W-ABSORPTION: 1,6A-VOLTAGE: 230V/50HZ**

## **6. DISASSEMBLING, MAINTENANCE AND REPAIR**

### 6.1. Disassembling

#### **BEWARE:**

**Before opening any part of the machine, take out the feeding plug.**

**Before opening or disassembling any part of the juice extractor, be sure that the motor has stopped.**

**We remind you that through the funnel ref.823 or the cover ref.819, you can reach very dangerous parts of the machine with your hands.**

Daily cleaning of the filter (when the machine is switched off) – disassembling:

- Lift the lever ref.840 in order to unblock and to take away the cover ref.819.
- Push on button ref.810 and let the strainer ref.806 turn until you arrive to its "block"
- Still pushing on this button, unscrew the screw ref.827 turning it counterclockwise with the key ref.828.
- Then take away: the screw ref.827, the shredder disc ref.816, the strainer basket ref.806, the cup ref.807 (we suggest you to wash the strainer ref.806 with the brush without letting it fall down or hitting it).

**NOTA BENE: when you reassemble the above parts, be sure that the screw ref.827 is completely screwed.**

### 6.2. Maintenance

6.2.1. To keep the machine well functioning, you just need to wash daily all the parts that have been in contact with the juices using liquid detergent for dishes taking care then to rinse them in cold water. Most of all we recommend not to wash the parts in plastic and the cover in aluminium into the dishwasher but by hand in lukewarm water. As far as the housing of the machine is concerned, we remind you to clean it neither with sodium hypochlorite-based solutions nor with abrasive detergents since they could damage the external parts of the machine.

6.2.2. The machine does not need any peculiar lubrications.

6.2.3. **WARNING: do not wash the machine with water jets for safe working.**

### 6.3. Repairs

For repairs, controls or replacement of damaged parts, we suggest you to apply to the retailer or directly to the manufacturer or to replace the damaged parts with equivalent materials especially as far as safety is concerned:

- electrical cable with plug (2 phases + earth)
- switch (pushing-buttons)

Before any mechanical or electrical maintenance, it is compulsory to switch the machine off and to pull out the plug.

**WARNING: the repairs are to be carried out by qualified people. Periodically check the good conditions of the machine, of its cable and of its plug.**

## 7. PACKING

The machine is packed into a cardboard box and on request all cardboard packages can be placed on wooden pallet and fixed with hoop-iron. Each cardboard box contains a complete machine and has the following weight and sizes:

**SIZES: cm. 34x34x43H-Weight: Kg.9**

## B) LOUDNESS

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We bring to your notice that the pondered equivalent continuous level of acoustic pressure A produced by the machine while working and under load is under 77,5 decibels(A) and that the maximum pondered instantaneous value of acoustic pressure C is under 130 decibels.

## C) ESSENTIAL REQUIREMENTS

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- 1.All the machines have been designed and manufactured strictly in compliance with the current national and international norms, and particularly:
  - 1.1.89/392 EEC Directive and more precisely the enclosure 1 points 1 and 2: essential safety and sanitary requirements.
  - 1.2.We bring to your attention that all the materials which are not of stainless steel and which get into contact with food have been approved and their use has been authorized by the National Sanitary Services and by the American NSF laboratories.
- 2.It must be underlined that once assembled and before being packed, all the machines undergo a checking test carried out by an electrical equipment called "CHECKING DESK" which controls:
  - 2.1.Earth continuity
  - 2.2.Dielectrical rigidity
  - 2.3.Insulation
  - 2.4.Functioning of the machine without loading it recording: the absorbed power, the applied tension, absorbed Ampères.

## D) ANOMALIES

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Hereafter we indicate some problems which could occur and their solutions:

<u>Problem</u>	<u>Solución</u>
The machine does not start	<ul style="list-style-type: none"><li>- The closing lever ref.840 is not completely pulled down</li><li>- The plug is not connected</li><li>- The voltage is not the right one</li><li>- The pushbutton ref.812 has not been pressed</li><li>- The motor brushes ref.901 are worn out</li></ul>
The machine works with difficulty	<ul style="list-style-type: none"><li>- The shredder disc is worn out</li><li>- The discharge chute is obstructed</li><li>- The strainer ref.806 is dirty or obstructed and it must be accurately cleaned.</li></ul>

## **WARRANTY**

The machine described in the attached declaration of conformity is guaranteed for 12(twelve)months from shipment date.

The guarantee corresponds to the free replacement of the original items, as from attached drawing, which we recognize as faulty due to mistakes or manufacturing defects and are identified as belonging to the machine in question.

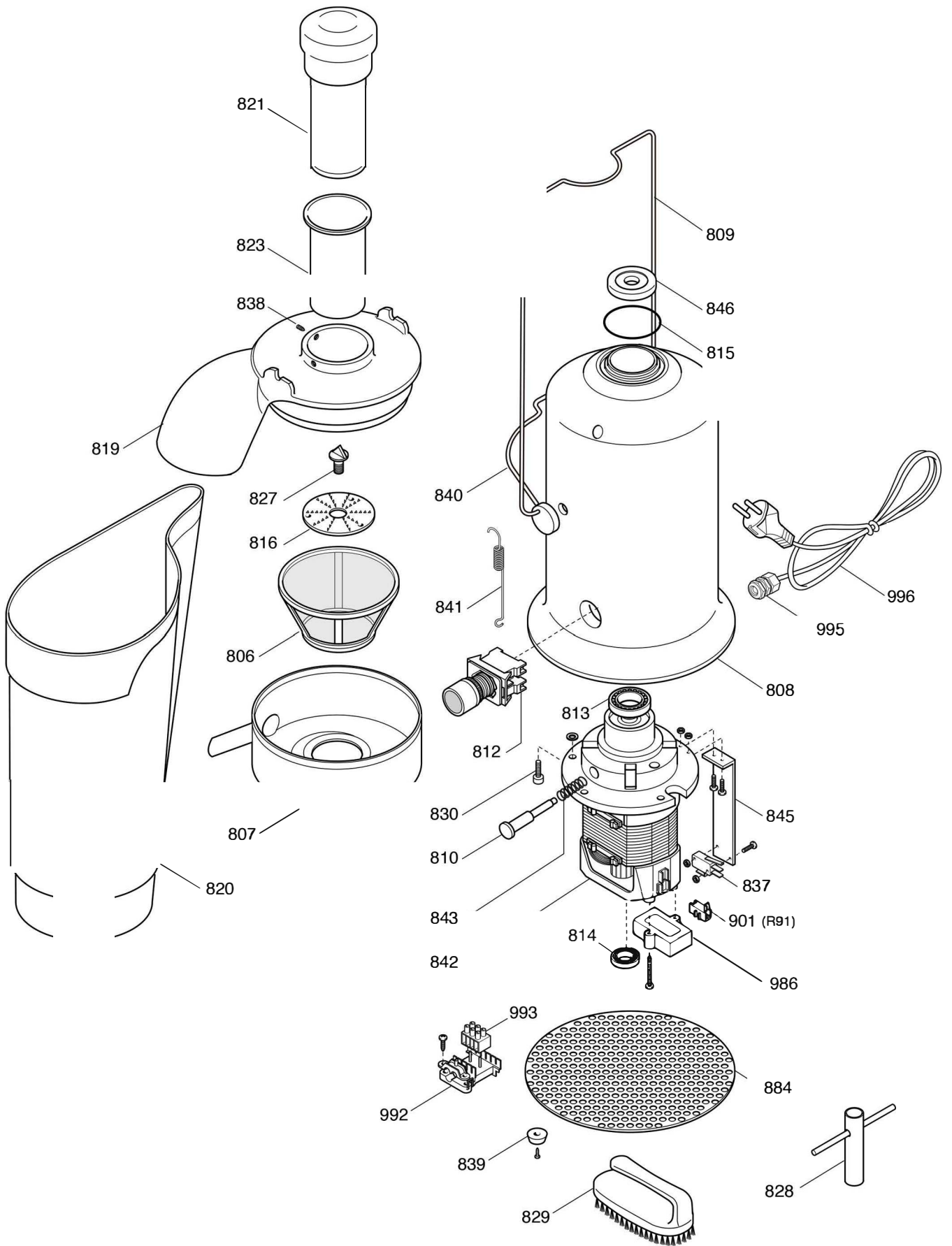
Electrical, electronical components and expendable materials are excluded from this guarantee.

This guarantee is not applied for damages caused by wrong installation or use(i.e.not in accordance with what indicated in our instructions manual), or by non-observance of the elementary rules on electrical safety.

The replacement of parts under warranty will be made only after having received the faulty part, accompanied by a copy of the attached declaration with indication of the serial number of the machine. All the machines are provided with a data label on which you can find the serial number which is the same as the one written on the declaration.

Should our company consider the damages repairable only at our factory, and after the approval of our technical staff, the machines under warranty will be sent back to us by the customer at our charge. When sent back to us, the machines must be in their complete original packing otherwise the packing costs for the new shipment will be charged to the customer.

Should the repair or control be made after the warranty period, the transportation costs going and return will be at the customer's charge as well as the labour costs and the replaced parts costs.



## DRINKS FOR CHILDREN

### MIXED JUICE

1 PEAR  
1/2 APPLE  
1 CARROT  
150GR. STRAWBERRIES  
ADD COLD WATER AND MILK OF ALMONDS

### GRENADINE OF GRAPES

1 BUNCH OF GRAPES  
1/2 LEMON  
SOME MINCED ICE CUBES  
ADD MILK OF ALMONDS

### STRAWBERRY JUICE

150 G. STRAWBERRIES  
1/8 LITER OF MILK OR 1 YOGHURT  
ADD SUGAR OR HONEY ON REQUEST

### BLUE SEA

150GR. STRAWBERRIES  
1 SLICE OF PINE APPLE  
1 APPLE  
1/4 OF LEMON  
ADD A SPOON OF MILK OF ALMONDS  
HONEY OR SUGAR AND TWO ICE CUBES  
WATER

### STRAWBERRY AND ALMOND JUICE

1 KG. STRAWBERRIES  
1 KG. APPLES  
4 SPOONS OF MILK OF ALMONDS  
1/2 OF LEMON  
ADD SUGAR OR HONEY

## NATURAL FRUIT AND VEGETABLE JUICES

### WHITE JUICE

1 GRAPE-FRUIT  
1 POTATO  
ADD SUGAR

### APPLE JUICE

1 APPLE  
1/8 LEMON

### PEAR AND GRAPES JUICE

1 PEAR  
1 BUNCH OF GRAPES  
1/4 LEMON  
ADD SUGAR OR HONEY

### TAHITI

1 SLICE OF PINE APPLE  
1/4 LEMON  
200 GR. MELON  
ADD SUGAR OR HONEY

### COLOURED JUICE

1/2 PINE APPLE  
1/4 MELON  
2 PEACHES  
150 GR. STRAWBERRIES  
ADD VERY COLD WATER AND SUGAR  
OR HONEY

### CARROT AND HONEY JUICE

1 CARROT  
1/2 ORANGE  
1/4 LEMON  
ADD SUGAR OR HONEY AND SODA-  
WATER

### POP

1 ORANGE  
1 PEAR  
1 APPLE  
ADD SUGAR

## **GROVE**

100 GR. RASPBERRIES  
100GR. STRAWBERRIES  
100GR. BILBERRIES  
1/4 LEMON  
ADD SUGAR

## **CITRUS FRUIT JUICE JUICE**

1 ORANGE  
1/2 GRAPE-FRUIT  
1/6 LEMON  
ADD SUGAR

## **TROPICAL**

1 PEACH  
1 ORANGE  
PEPPER  
1 LEMON  
ADD 2 MINCED ICE CUBES

## **MELON JUICE**

1/4 HONEYMELON  
1/6 LEMON  
2 OR 3 MINT LEAVES  
ICE CUBES

## **RED JUICE**

200 GR. STRAWBERRIES  
1/2 GLASS OF MILK  
ADD SUGAR

## **CARROT AND APPLE JUICE**

2 CARROTS  
1 BIG APPLE  
1/4 LEMON  
1/2 ORANGE

## **MIX**

2 STEMS OF CELERY  
2 TOMATOES  
1/2 FENNEL  
2 CARROTS

## **GREEN**

1/2 FENNEL  
1/2 CUCUMBER  
1/2 CARROT  
ADD SALT AND PEPPER

## **PINE APPLE AND APRICOT**

2 SLICES OF PINE APPLE  
100 GR. APRICOT (OR PEACHES)  
ADD LEMON AND WATER

## **TOMATO JUICE**

2 TOMATOES  
SOME DROPS OF LEMON  
ADD: SOME DROPS OF OIL, SALT AND

## **WATER-MELON JUICE**

300 GR. WATER-MELON  
1/4 LEMON  
1/4 ORANGE  
WATER  
ADD SUGAR AND SOME MINCED

## **PINK JUICE**

1/2 GRAPE-FRUIT  
2 TOMATOES  
1 CARROT  
ADD SUGAR

## **ORANGE**

3 CARROTS  
1 APPLE  
ADD SUGAR

## **CITRUS JUICE**

4 ORANGES  
4 TANGERINES  
1 GRAPEFRUIT  
1/2 OF LEMON  
ADD SUGAR OR HONEY



## **SUMMER JUICE**

1 KG. WATER-MELON  
500 GR. MELON  
1/2 LEMON

## **GOOD MORNING JUICE**

500 GR. CARROTS  
500 GR. APPLES  
1 LEMON  
1 ORANGE  
ADD SUGAR OR HONEY

## **AUTUMN JUICE**

500 GR. GRAPES  
1/2 OF LEMON

## **SURPRISE**

1/2 CUP OF CARROT JUICE  
500 GR. TOMATOES  
4 CELERY STALKS  
LEMON JUICE  
ADD MINT

## **COCKTAILS AND APERITIFS**

### **DRIVER**

1 SMALL GLASS OF WODKA  
2 ORANGES  
ADD SOME MINCED ICE CUBES

### **TRIANGLE**

1 SPOON OF CONDENSED MILK  
1 SLICE OF PINE APPLE  
1/4 LEMON  
RHUM AND SUGAR

### **SANGRIA**

1 PEACH  
1 PEAR  
2 ORANGES  
1/2 LEMON  
CINNAMON  
RED WINE  
PIECES  
ADD SUGAR, PIECES OF ORANGE,  
PEAR, APPLE AND BANANA

## **PEAR JUICE**

1 KG. SWEET-SMELLING PEARS  
1/2 OF LEMON  
ADD SUGAR OR  
HONEY

## **RED BOOSTER**

1 CARROT  
1 TOMATO  
1 SPOON OF LEMON JUICE  
ADD PEPPER

### **FLORIDA**

1/4 APPLE  
1/4 ORANGE  
1/4 LEMON  
1/4 PEACH  
1 SLICE OF PINE APPLE  
SOME DROPS GOOSEBERRIES JUICE

### **PUNCH**

1/4 ORANGE  
SOME DROPS OF LEMON  
2 APPLES  
ADD BROWN SUGAR, CLOVES,  
A SLICE OF LEMON AND APPLE IN  
SERVE WARM

### **ALLFRUIT**

## **EQUADOR**

1 SLICE OF PINE APPLE  
1 SLICE MELON  
1 SLICE WATER-MELON  
150GR. STRAWBERRIES  
WHITE WINE  
KIRSCH

## **RED RED**

2 TOMATOES  
SOME DROPS OF WORCESTER-SAUCE  
1/2 LEMON  
PEPPER AND SALT

## **MINT**

2 LEMONS  
ADD MINT, WATER, SUGAR AND SOME  
MINCED ICE CUBES

## **FRESH**

2 ORANGES  
1 GRAPE-FRUIT  
1/6 LEMON  
ADD WATER, SOME ICE CUBES, SOME SLICES  
OF ORANGE AND LEMON AND SODA  
CUBE

1 APPLE  
2 SLICES OF PINE APPLE  
2 ORANGES  
1 BUNCH OF GRAPES (WHITE)  
ADD SUGAR, CINNAMON, MINT,  
WATER AND SODA

## **BLOODY MARY**

1 GLASS OF WODKA  
1 TOMATO  
1/4 LEMON  
ADD SALT

## **CARIBBIANS**

1 LEMON  
1 ORANGE  
1 SLICE OF PINE APPLE  
100 ML RHUM  
TO SERVE WITH ICE CUBES

## **GINGER**

2 APPLES  
1/4 LEMON  
1/2 ORANGE  
1/2 APPLE  
GINGER  
ADD RAISIN, MINT, HONEY AND ICE

## **COCKTAILS WITH SPARKLING WINE**

### **BLUE MOON**

1 PEACH  
1/2 GLASS CHAMPAGNE OR  
SPARKLING WINE  
1 SPOON COINTREAU

### **EVERYFRUIT**

1 APPLE  
1 PEAR  
1/2 ORANGE  
1/4 LEMON  
1/2 GLASS WHITE SPARKLING WINE  
ADD SOME MINCED ICE CUBES AND SUGAR

### **YELLOW**

1/2 GRAPE-FRUIT  
1/6 FENNEL  
1/2 GLASS OF SPARKLING WINE  
ICE CUBE

### **SOLEIL**

1 SLICE OF PINE APPLE  
1 GLASS SPARKLING WINE  
ADD SUGAR

## **BLENDED JUICES**

### **TOMATO MIX**

500 GR. TOMATOES  
1 STEM OF CELERY  
SOME LEAVES OF MINT  
1 LEMON  
1 SPOON OF SUGAR  
SALT, PEPPER

### **VEGETABLE MIX**

4 TOMATOES  
HALF RED PEPPER  
1 CUCUMBER

### **CUCUMBER MIX**

1 RIPE CUCUMBER  
5 SMALL SPOONS OF SUGAR  
1 LEMON  
1 GLASS MINERAL WATER  
OR SODA-WATER

### **MELON MIX WITH GINGER**

1 SWEET-SMELLING MELON  
1 LEMON  
1 SPOON OF SUGAR OR HONEY  
1 PINCH OF POWDERED GINGER

### **RASPBERRY MIX** WATER

100 GR. RASPBERRIES  
1 GLASS OF MILK  
1 SPOON FULL OF HONEY

### **KIWI MIX**

4 PEELED KIWIS  
1 LEMON JUICE  
2 GLASSES OF MILK  
2 SPOONS OF HONEY

### **CARROT MIX**

1 CARROT CUT INTO SLICES  
SOME SLICES OF FRESH PINEAPPLE  
1 YOLK  
1 GLASS OF MILK  
1 SPOON OF HONEY

### **APRICOT AND YOGHURT MIX**

2 KG. APRICOTS  
125 GR. YOGHURT  
1 SPOON OF LIQUID HONEY

### **JULY MIX**

500 GR. MELON  
1 KG. WATERMELON  
1 LEMON  
3 SPOONS OF HONEY

### **MIX JUICE**

1 SWEET PEAR  
1 RIPE GRAPEFRUIT  
1 CUCUMBER  
2 SPOONS OF LIQUID HONEY

### **MELON MIX FRAGRANT WITH ROSES**

1 RIPE MELON  
1 LEMON  
3 SPOONS ROSE SYRUP  
MINERAL WATER AND ICE CUBES

### **GREEN MIX**

1 KG. KIWI  
1/2 LITER MINERAL WATER OR SODA-  
WATER  
3 OR 4 SPOONS OF BARLEY WATER  
1/2 LEMON  
SUGAR

### **PEACH AND APRICOT MIX**

2 PEACHES  
3 APRICOTS  
1 GLASS OF MILK  
1 SPOON OF HONEY

### **APPLE MIX**

1 APPLE CUT INTO SLICES  
1 LEMON JUICE  
1 SPOON OF HONEY  
1 SMALL JAR OF YOGHURT



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