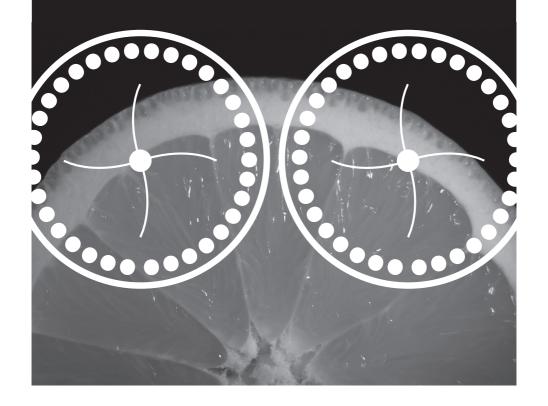


User's Manual ACID TWO



This appliance can be used by children aged 8 years and older and people with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given appropriate supervision or training in the use of the appliance in a safe way and understand the dangers involved. Children should not play with the appliance. Children without supervision should not do the cleaning and maintenance to be carried out by the user.

- Operating and rest times:

Maximum time: 5 minutes (working, corresponds to squeezing 10 halves of fruit).

Minimum time in repose: 10 minutes (stopped, corresponds to time of cleaning the strainer/dome).

- Cleaning instructions for parts in contact with food:

Cleaning must always be carried out once the squeezer is stopped with the ON/OFF switch (8) and unplugged. We recommend removing the pulp and cleaning the dome/strainer [4] and juice collector [6] after every ten halves of fruits squeezed.

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

BACK OF THE DOME/ STRAINER [4] AND THE SHAFT ARE ALIGNED.

To clean the juice collector [6] clean it letting water pour out and deposit in the glass collector [9].

- Cleaning instructions for protection parts:

To clean the upper lid [3] and press plate [5], unscrew them from the pressure handle [2] turning carefully counter-clockwise. Rinse them under the tap or with a dampened cloth. Once they are clean and dry, put them back into their position. Be careful when screwing on the press plate [5] to avoid altering the threaded section of the pressure handle [2].



Never clean the squeezer by splas¬hing water on it or submerging it in water, not even its body. Clean it with a dumpened cloth.

- Special precautions during installation:

Make sure the electrical data on the nameplate (see section 7 of this manual) match the mains power. Make sure that the section of the facility's wiring is appropriate for the intensity consumed by the machine. Do not use extension cords, adapters or multiple plugs when connecting the squeezer to the mains. If the cord is damaged, it must be substituted by the manufacturer or the after-sales service or qualified personnel, in order to avoid any danger.

- How to use the protection parts:

The strainer [4] shall work ONLY when the pressure handle [2] pushes it once the fruit halves are positioned. The press plate [5] will push those halves, avoiding the access of hands to the working strainer. Under no circumstances the strainer should be pressed with hands or without a fruit half, there is a risk of injury. Any operation must always be carried out once the squeezer is stopped with the ON/OFF switch (8) and unplugged.







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01 Citrus Fruit SqueezersS

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Nameplate

Conformity EC Declaration

User's Manual
Use, Maintenance and
Safety Instructions

This User's Manual has been written according to European Community regulations (EN 292-2, 5, and appendix to the Directive on Machinery of the Official Journal of the European Economic Community).

CUNILL SUCS, manufacturer of **CUNILL** citrus squeezers, reserves the right to change the specifications detailed in this manual without prior notice, with the sole intention of evolving and constantly improving its product.

02 Manufacturer Identification

17 Manufacturer: CUNILL SUCS, S.L

Brand Name: CUNILL

Country Manufacturer: ESPAÑA

19 Postal Address:

10

11

12

13 14

15 16

Carretera de Santa Coloma, s/n

Apartado de Correos nº 18.

21 17410 SILS - MALLORQUINES

(GIRONA) ESPAÑA

Telephone (national): 972.168282
Fax (national): 972.853104
Telephone (internationa): 34.72.168282
Fax (internacional): 34.72.853104
www.cunill.com - email: cunill@cunill.com

When a number appears depicted in the text like [9], it refers to one of the squeezers parts that are detailed in section 8 (identification of components).



MANUFACTURERS OF CITRUS JUICERS



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

"AUTOMATIC" ACID.TWO/(ACID-2)

These squeezers are manufactured with various finishes

ACID TWO "STANDARD" in orange, ACID TWO "CHROME" in chrome.

ACID TWO "GOLD" in gold) which modify

the features of the models

ONLY IN OUTER FINISH. Therefore, the
use, service and maintenance instructions
are THE SAME FOR ALL THE MODELS.

04 Welcome to the World of CUNILL

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

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

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

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

Xavier Cunill Product Manager

05 For your Safety and Proper Operation of the Squeezer

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



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

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

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

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

Store this manual carefully for future reference.



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

07 Technical Specifications

MEASURES: Height:330mm Lenght:350mm - Widht:430mm

Weight:15,5g

ELECTRICAL DATA: (as per specifications of each country):

-Number of Motors: 1

-Voltage: 230v 220v 110v -Frequency: 50Hz 60Hz 60Hz

-Phases: 1 (Single phase)

-Intensity: 2,8A 3,05A 6,2A

-Power: 0,50HP/570W

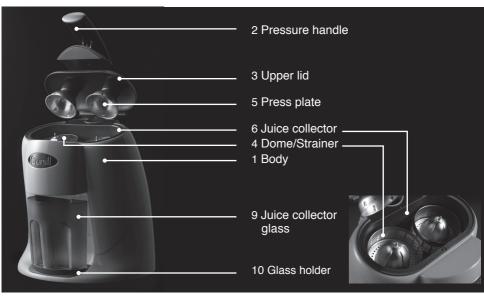
-Condenser: 10nf 10nf 40nf -Rpm: 1300 1300 1650

-Maximum continous operation time:

5 minutes (10 halves of fruit)

-Motor equipped with thermal protector:







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



Carefully remove the wrapping and make sure that the squeezer has not been damaged during transport.

If there is any damage, inform your distributor at once.

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

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

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



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

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

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

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

- a) Place it on a flat, stable surface at the height from the ground that will let you operate it safely and comfortably.
- **b)** Place it at sufficient distance from a properly grounded mains outlet enabling you to plug and unplug the power cord effortlessly (approx. 110cm).

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

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

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

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

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



- d) Place the squeezer in a site where it cannot be affected by a direct stream of water and where foreign objects cannot penetrate the interior of the machine.
- e) Keep the squeezer away from the heat sources such as a radiator or fan duct, and keep away from direct sunlight, excessive dust, rain, mechanical vibrations or impacts.
- f) To avoid internal overheating, place the squeezer in a properly ventilated site.



10 Electrical Wiring

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

- a) Make sure the electrical data on the nameplate (see section 7 of this manual) match the mains power.
- b) The squeezer must be connected to a grounded mains outlet meeting your country's safety requirements. The non-fulfilment of this requeriment constitutes a serious hazard to your health. The manufacturer cannot be held responsible in the event of injuries or damages caused by a lack of proper grounding of the facility.
- c) The electrical system of the site where the squeezer is installed should be protected with a magnetothermal switch suited to the power absorbed by the squeezer as indicated on the nameplate (see section 7 of this manual).
- d) A differential really suited to the facility's

characteristics must be supplied.

- **e)** Make sure that the section of the facility's wiring is appropiate for the intensity consumed by the machine.
- f) Do not use extension cords, adapters or multiple plugs when connecting the squeezer to the mains.
- g) If the cord is damaged, it must be substituded by the manufacturer or the after-sales service or qualified personnel, in order to avoid any danger.

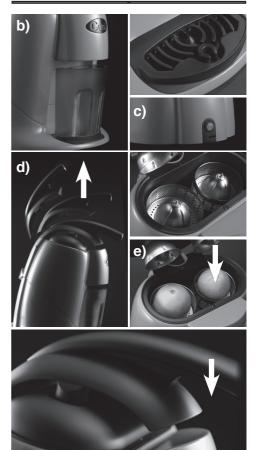




11 Maintenace Operations

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

- a) Plug the juice collector to the mains outlet.
- **b)** Place the juice collector glass [9] on the glass holder [10]. (Note that this part has a notch for placing the glass correctly).
- c) Switch on the squeezer using the On/Off switch [8]. The squeezer is now ready to use, although the motor is not yet spinning.
- d) Raise the pressure handle [2].
- e) Place half an orange or lemon on top of the dome/strainer [4] and press down slightly.
- f) Lower pressure handle [2] onto the orange or lemon half. When the fruit is pressed down, the motor starts automatically and the juice slowly falls into the juice collector glass [9].
- g) Raise the pressure handle [2]. The motor stops automatically.



12 Preparing the Squeezer for Use

13 Usage Precautions

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

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

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



The squeezer SHOULD NOT BE OPERATED CONTINUOSLY FOR MORE THAN 5 MINUTES.

If you observe any abnormal operation, switch off the machine, disconnect it immediatly from the mains outlet



and call the **CUNILL** technical service or your dealer.

15 Cleaning Precautions

It is important to clean the different parts of the squeezer at the end of the day. To avoid any incidents, the cleaning operation should be performed observing the following SAFETY GUIDELINES:

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

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

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

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

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

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

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

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







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

However, it is IMPORTANT to observe the following guidelines:

- a) Periodically check the power cord, plug, On/Off switch [8] and the various parts of the squeezer. If you observe any deterioration of any of the components or abnormal operation of the squeezer, DO NOT SWITCH THE MACHINE ON. Keep it disconnected from the mains and immediatly contact CUNILL technical service. NEVER ATTEMPT TO REPAIR THE SQUEEZER YOURSELF.
- b) Possible repairs must be performed by CUNILL technical service personnel or by authorised dealer personnel.
- c) Do not make any changes or modifications to the squeezer.
- d) Repairs must be performed using ORIGI-NAL SPARE PARTS supplied by the manufacturer.
- e) All maintenace work must be performed with the squeezer switched off and disconnected from the mains.

18 Troubleshooting: the Squeezer fails to turn on

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

a) Make sure that there has not been a



18 Troubleshooting: the Squeezer fails to turn on

power outage in the mains.

- b) Make sure that the electrical data on the inameplate of the squeezer (see section 23 of this manual) matches the mains voltage.
- c) TURN OFF THE SQUEEZER, disconnect it from the mains and check the condition of the power cord, plug and On/Off switch [8].

19 Shutdown for Storage or Disposal

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

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

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

20 Usage Precautions

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

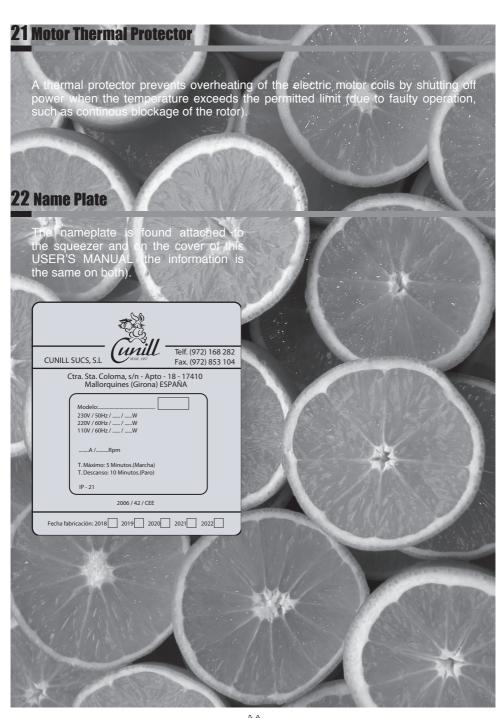
The manufacturer cannot be held responsible for any injuries or harm to the health of persons or animals resulting from undue or improper use of the squeezers.

21 Safety Measures to be Adopted by the User

Although **CUNILL** squeezers are equipped with all the safety devices needed to ensure completely safe use, in order to prevent possible injury or harm, users must observe the following safety measures:

- a) Never handle the squeezer when barefoot, or with your hands or feet wet or damp.
- b) Avoid spraying water on the outside surfaces of the squeezer. If the external housing of the squeezer gets wet during operation, or even when Off, immediatly unplug it from the mains and dry it completly.
- c) Avoid penetration of solids or liquids in the interior of the squeezer, If any solid object or liquid accidently falls into the interior of the squeezer when in operation or when it is off, disconnect immediatly from the mains and have it checked by CUNILL technical service personnel.
- **d)** In general, never turn on the squeezer without all of its movable parts in their proper position.
- e) In general, squeezers should not be operated continously for over thirty minutes (check the nameplate on the squeezer).
- f) Always follow all the instructions in this manual for operating, cleaning and maintenace processes.
- **g)** To disconnect the cord from the mains, pull from the plug and never from the cord itself.
- h) As with any other machine, prevent the use if the squeezer by persons who have not fully read this manual or who are prepared to use this machine appropriately (e.g. children).









We hereby DECLARE, under our responsibility and save authorised higher criteria, that the machines detailed below meet basic EC directive safety and health requirements in terms of design, construction and the version commissioned by ourselves.

In case of unauthorised modification of the machine, this declaration shall be deemed null and avoid.

Machine Name: Citrus Fruit Squeezer.

Machine Type: ACID TWO (ACID2) Models.

Manufacturers Number: The manufacturing number is the number that appears on the nameplates (see section 23) attached to the squeezer to which this USER'S MANUAL is also attached, and on the cover of this USER'S MANUAL.

Manufacturing Date: The manufacturing date appears on the nameplate (see section 23) attached to the squeezer to which this USER'S MANUAL is also attached, and on the cover of this USER'S MANUAL.

Directives Applied: EC Machines directive 2006/42/CEE.

- -IEC 60335-2-64:2002 (Third Edition) +A1 in conjunction with IEC 60335-1:2010 (Fifth Edition) +A1:2013
- -EN 60335 1: 2012 + AC: 2014 + A11:2014
- -EN 60335-2-64:2004 (Also evaluates EN 60335-2-64: 2000 + EN 60335-2-64:2000 CORR: 2002+ EN 60335-2-64/A1:2002).
- -EN 62233:2008
- -SASO IEC 60335-2-64
- -KC 60335-1

Specific Application Standarised Regulations: EN 292-1 and 2, Machinery Safety. EN 60.204-1, Machinery Electrical Equipment.

Manufacturer's Signature:















