



Internationally patented model  
MADE IN FRANCE

## High output Automatic Orange Juicer N° 32

### Electronic control

20 oranges/minute  
(approximately 100 liters/hour).

All oranges from 60 to 90 mm diameter  
(2.3 to 3.5").

Pure orange juice, without bitterness  
(adjustable pressure of squeezers).

Maximum extraction of juice (high yield).

New model, with electronic control.

The genuine juicer for professional users.

INNOVATION  
TECHNOLOGIQUE  
EN RESTAURATION  
— apria —  
EQUIP'HOTEL

PRIX  
PERFORMANCE  
MATERIEL  
AUTOMATIQUE



# Automatic orange

Electroni



**HIGH OUTPUT  
AUTOMATIC  
ORANGE JUICER**  
with stainless steel  
drip tray  
Ref N° 32  
(basic model)

Large capacity feeding hopper. Approximately 10kg of oranges (22lbs). (1/2 to 1 case of fruits)

Display rack for bottles or oranges.

Panel for logos.

Polished stainless steel cabinet, anti-corrosion, easy to clean.

Tempered glass door, with direct view on squeezing system. High resisting : no scratches, no opacity.

Safety switch when opening the door.

Washable alimentary rilsan coated bowl.

New dash-board, very complete and readable, with :  
start button - pause button  
emergency start and stop button  
power pilot lamp.



**SPECIAL UNBREAKABLE  
TANK**  
(Reservoir)  
Ref N° 32 Tank  
(Option)

Unbreakable alimentary plastic tank capacity : 7 liters

Removable stainless steel pips filter (strainer) - high capacity - height 43 mm (1,7").

Manual pulp agitator.

High output "tomlinson" precision tap (faucet).

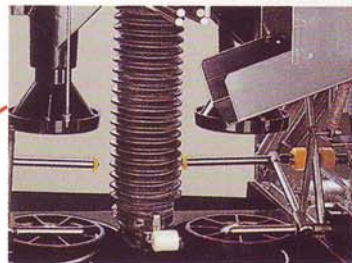
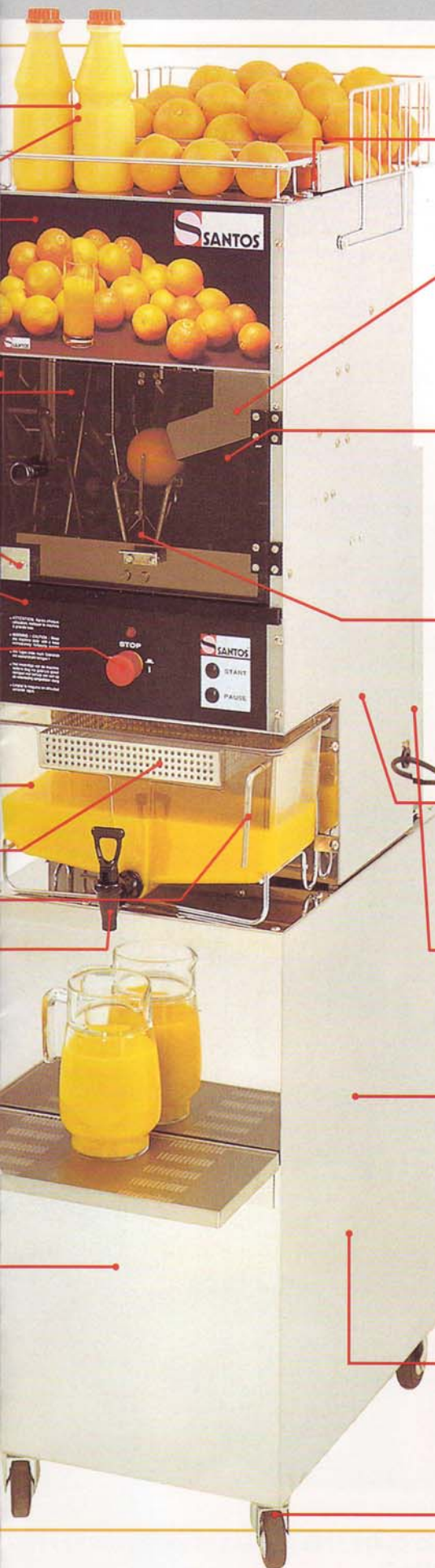


**SPECIAL STAINLESS  
STEEL TABLE**  
Ref N° 32 Table  
(Option)

Stainless steel table with wheels, special waste receptacle for orange peels (peel chute in rear)

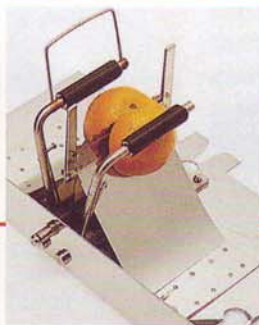
# Orange juicer N°32

Electronic control



Automatic selection and feeding system for oranges, without preliminary calibration of the fruits. All sizes of oranges from 60 to 90 mm diameter. On demand, special adaptor for small oranges from 40 to 70 mm.

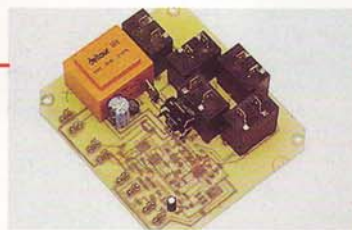
Patented squeezing system with automatic ejection of peels. Pressure is adjusted by simple rotation of upper squeezers by hand. Orange peels are not damaged, only pure juice is obtained (no oil, no bitterness). Removable lower squeezers and ejectors for easy and quick cleaning. Alimentary stainless steel springs.



Automatic stop of squeezers in upper position (electronic module) to facilitate withdrawal of the knife.

Removable knife with interchangeable blade, for economical replacement.

Lubricator on main shaft (greasing nipple).



Control by electronic module. Automatic unblocking system in case of anormal squeezing, Momentary inversion of motor rotation and automatic stop of squeezers in upper position for normal restarting.

Back protection panel (peel chute) equipped with a safety switch when opening.



Plastic basket (dustbin) for stocking and evacuation of the peels. (provided with the table).



Portable pressure water sprayer, 5 liters capacity, for easy cleaning (provided with every machine). Orange juice being very corrosive it is absolutely necessary to clean carefully the inside of the juicer after use, at least once a day.

Large diameter wheels.

# Automatic Orange juicer N° 32

## TECHNICAL SPECIFICATIONS

Motor : 1/2 hp.  
Power consumption (maxi) : 600wh.  
Protected by electronic module.  
Single phase 220/240 v - 50/60 Hz.  
100/120 v - 50/60 Hz.  
1 500 RPM (50 Hz) - 1 800 RPM (60 Hz).

Working speed : 20 RPM (50 Hz).

Construction : Alimentary aluminium casting and stainless steel - rilsanised bowl - All parts in contact with orange juice are made of alimentary components.

Output : Approximately 20 oranges/minute  
(1 200 oranges/hour).

Automatically cut - squeezed - ejected.  
Production : approximately 2 liters/minute of pure fresh orange juice (more than 100 liters per hour).

Oranges diameter : From 60 to 90 mm, without any preliminary calibration of the oranges or any

adjustment of the machine.

On demand, special adaptor for small oranges from 40 to 70 mm.

Patented squeezing system with automatic ejection of peels.

High quality of juice due to easy adjusting of pressure of upper squeezers (by simple rotation)

No oil, no bitterness, orange peels are not damaged. The squeezers are perfectly adapted to the shape of oranges.

A real professional machine to get a perfect orange juice.

Ejectors : Alimentary stainless steel springs.

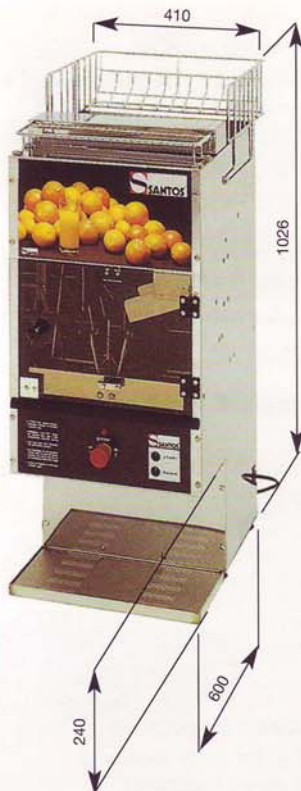
Cleaning : Easy and quick immediately after use. A 5 liters sprayer is provided with every machine.

Technical documentation, with exploded views and spare parts (on demand).

Standard parts kit (on demand).

### **Automatic juicer n°32**

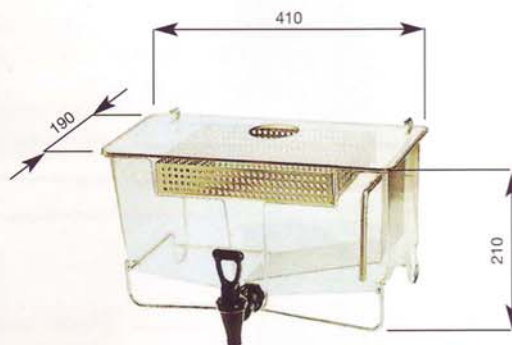
Net weight : 61 kg - 134 lbs  
Shipping weight : 67 kg - 148 lbs



### **Weight and dimensions (mm)**

#### **Special tank (option)**

Net weight : 2,5 kg - 5 lbs  
Shipping weight : 3 kg - 7 lbs



#### **Special stainless steel table (option)**

Net weight : 24 kg - 53 lbs  
Shipping weight : 29 kg - 64 lbs

