



# INSTRUCTION MANUAL

Installation | Maintenance | Use | Safety

## Citrus Juicer

### Models



Model: ESPM

- ESL
- ESLM
- ESP
- ESPM
- ESSP

Image merely illustrates.

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## **ATTENTION!**

**The characteristics, pictures and figures presented in this manual should be considered for information. IMG BRASIL reserves the right to make such modifications as may be deemed necessary without prior notice.**

# 1. Safety Information

## 1.1 General Warnings

- Cautions / precautions must be observed when installing, using, maintaining and discontinuing use of this equipment;
- Before carrying out any operation (assembly, utilization (use), maintenance and reuse after prolonged use of the equipment), read the manual carefully;
- The equipment must be used by trained personnel familiar with the use and safety standards described in this manual;

This device is not intended for use by persons (including children) with reduced physical, sensory or mental capacities, or people with lack of experience and knowledge, unless they have received instructions regarding the use of the device or are under the supervision of a person responsible for their safety;

- It is recommended that children be supervised to ensure that they are not playing with the equipment;
- In case of change of the personnel that will work with the equipment, the new operator must be educated about the standards and the operation of the same one;
- The operator must use the Adequate PPE's (equipment for individual safety). As for example: use touches the hair avoiding that they lock in the moving parts of the machine;
- The operator must always be aware of situations that can cause a risk of accidents and avoid them. For example: avoid working with loose uniform sleeves, where they can lock in moving parts, causing accidents;
- After being held to read and answered all the questions, this manual must be stored carefully in place of easy access, known by all the people who will operate the equipment and made available for the people who carry out maintenance, to any queries. Whenever any questions arise, be sure to check the manual. Do not operate the equipment in any way with doubts;
- In the installation, it is essential to make this manual available to the professionals who will do the same;
- Before connecting the equipment, make sure that the tip and the extraction nut are correctly inserted;
- Before starting cleaning and any maintenance, it is essential to disconnect the equipment from the mains;
- Periodically check the condition of the cables and electrical parts;
- Do not leave the equipment switched on unattended.



### **ATTENTION!**

**Do not perform repairs on your own. Refer servicing to qualified service personnel. Use only original parts in your equipment.**

## 2. Technical Features

### 2.1 Main Components

For the equipment described in this manual, the safety in use, cleaning, maintenance and maximum sanitation are guaranteed by the design and special design of all parts, and also, for being used stainless steel and other materials suitable for contact with the fruits and Juice.

The equipment was built with the following features:

- Case and cup holder (ESSP) made of stainless steel, which has superior corrosion resistance than other steels. It is a material resistant to the attack of several corrosive agents;
- The Dome for ESPM and ESSP models is made of stainless steel and ESL and ESP models made of non-toxic plastic (polypropylene - PP). Both are materials that resist citric acid (found in lemon and orange juice), are easy to maintain, hygienic and corrosion resistant;
- Cover, Juice Chamber, Plastic Base, Sieve and Glass are made of plastic (polypropylene - PP). Non-toxic and odorless material, which allows the highest purity index to the processed juice;
- Nut extractors made from non - toxic plastic (polystyrene - PSAl) and Juice Chamber Support in ABS plastic, materials resistant to strong acids, such as citric acid. They are also, odorless, tasteless and non-toxic.

The following are the main components of the equipment:



## 2.2 Technical Data

Model	Dimensions LengthxHt.xDepth (mm)	Net Weight (kg)	Voltage (V)	Rated Current (A)	Energy Consumption (kW/h)	Capacity Production** (L/h)
ESL110CC4	335x385x189	2.5	110	3.0	0.30	45
ESL220CC1	335x385x189	2.5	220	1.5	0.30	45
ESL220CC2	335x385x189	2.5	220	1.5	0.30	45
ESL220CC4	335x385x189	2.5	220	1.5	0.30	45
ESLM110CC4	335x385x189	3.6	110	5.5	1.00	60
ESLM220CC1	335x385x189	3.6	220	3.2	1.00	60
ESLM220CC2	355x340x189	3.6	220	3.2	1.00	60
ESLM220CC3	335x385x189	3.6	220	3.2	1.00	60
ESLM220CC4	335x385x189	3.6	220	3.2	1.00	60
ESP110M604	350x385x210	4.3	110	2.6	0.18	50
ESP220M501	350x385x210	4.3	220	1.1	0.18	50
ESP220M502	350x385x210	4.3	220	1.1	0.18	50
ESP220M503	350x385x210	4.3	220	1.1	0.18	50
ESP220M504	350x385x210	4.3	220	1.1	0.18	50
ESP220M507	350x385x210	4.3	220	1.1	0.18	50
ESP220M604	350x385x210	4.3	220	1.5	0.18	50
ESSP110M604	345x390x210	4.6	110	2.9	0.18	55
ESSP220M501	345x390x210	4.6	220	1.7	0.18	55
ESSP220M502	345x390x210	4.6	220	1.7	0.18	55
ESSP220M503	345x390x210	4.6	220	1.7	0.18	55
ESSP220M504	345x390x210	4.6	220	1.7	0.18	55
ESSP220M604	345x390x210	4.6	220	1.6	0.18	55
ESPM110M604	350x385x210	6.8	110	5.2	0.37	60
ESPM220M501	350x385x210	6.8	220	2.4	0.37	60
ESPM220M502	350x385x210	6.8	220	2.4	0.37	60
ESPM220M503	350x385x210	6.8	220	2.4	0.37	60
ESPM220M504	350x385x210	6.8	220	2.4	0.37	60
ESPM220M507	350x385x210	6.8	220	2.4	0.37	60
ESPM220M604	350x385x210	6.8	220	2.3	0.37	60

\* The width measurement was considered with the plastic cup positioned under the nozzle.

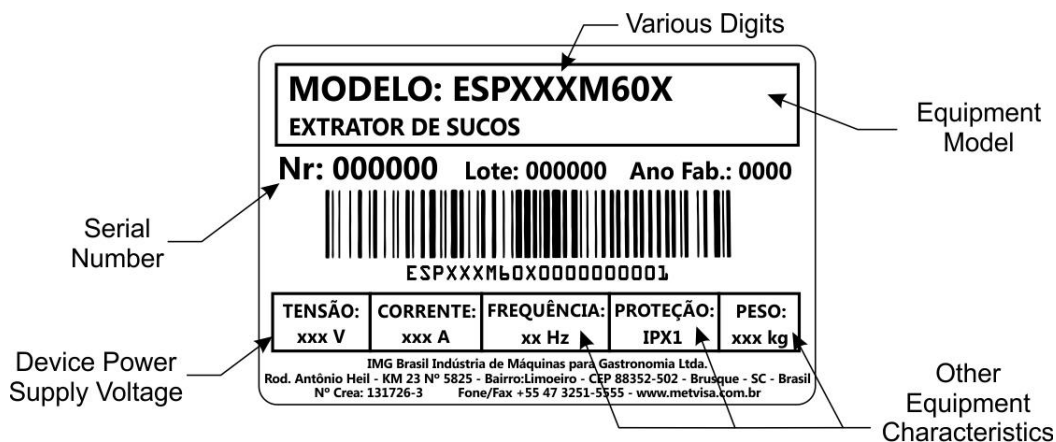
\* Capacity may vary due to the user's working speed and according to the processed product.

**Noise level (equipment with load): 90 dB.**



### ATTENTION!

Characteristics such as: model, serial number and voltage of the equipment are provided on the label (figure below). Before installation, check that the power supply voltage of the equipment corresponds to that of the mains.



## 3. Installation

### 3.1 Equipment Layout

The connection to the mains and the arrangement for operation must be carried out by a qualified professional. Check that the voltage of the equipment matches the mains voltage.

- In the installation, it is essential to make this manual available to the professionals who will do the same.

To ensure correct operation and safety, the machine must be positioned in an airy environment and on a sufficiently wide, level, dry and stable support surface, away from heat sources and water taps, and at a medium height of 80 cm. Install your appliance by leaving a distance of at least 20 cm around it so that it has sufficient space for inspection, maintenance, cleaning and use.



#### **ATTENTION!**

The manufacturer shall not be liable for any direct or indirect damages caused by non-compliance with these standards and other instructions presented in this manual.

### 3.2. Electrical connection

The equipment comes with a power cord to be plugged into an electrical outlet. If the power cord is damaged, it must be replaced with a new one. The exchange must be made by the manufacturer, authorized agent or a qualified person in order to avoid risk.

The type of plug of the power cord varies by country. The installation of the equipment must be done by a qualified technician for this function and observing the current regulations of the country, especially with regard to the ground connection (if applicable).

All models of the devices described in this manual are single-phase and have a single voltage, ie 110 V or 220 V. If you need to change the voltage on your device, contact the manufacturer or your authorized dealer.



### **ATTENTION!**

**Before connecting your equipment, always check that the mains voltage is the same as the voltage of the equipment.**

**The supply voltage of the equipment is 110 V (60 Hz) or 220 V (50 or 60 Hz), as can be verified on the voltage label glued to the power cord or as indicated on the plate data label, which is located on the back of the appliance (see this Figure The label in item 2.2 of this manual).**

**Make sure that the mains voltage where the equipment will be installed is compatible with the voltage indicated on these labels.**

For details of the remainder of the electrical part of the equipment, refer to the wiring diagram in the manual annexes.

### **IMPORTANT**

**The manufacturer shall not be liable for any direct or indirect damages caused by non-compliance with these standards and other instructions presented in this manual.**

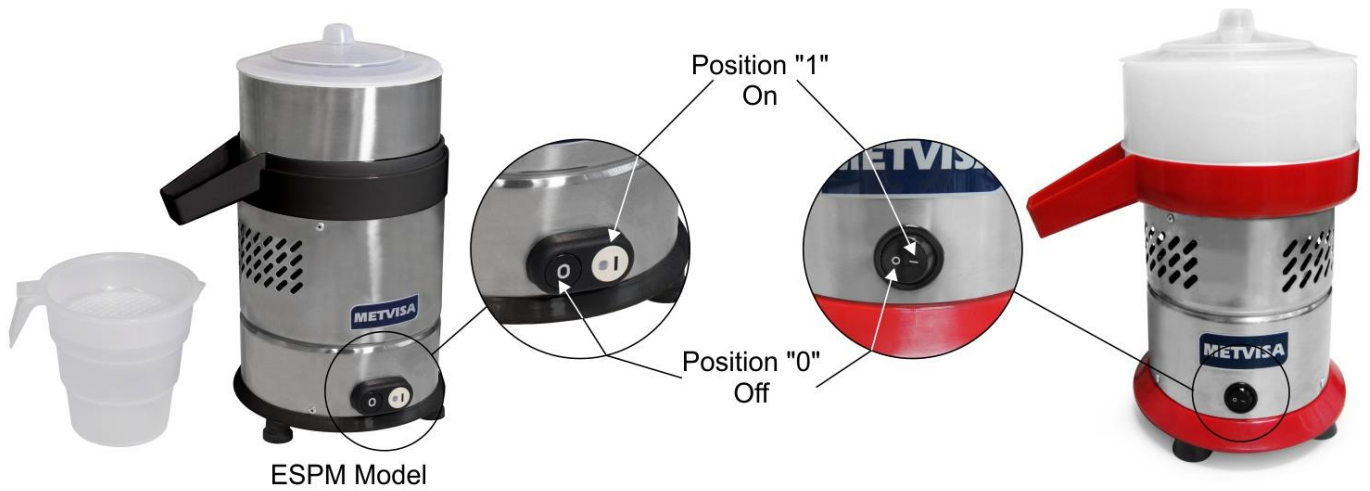
## **4. Equipment Usage**

### **4.1 Utility**

This equipment is exclusively for the extraction of orange and lemon juice.

### **4.2 Commands**

The equipment consists of only the power switch that is located on the front of the appliance.



See description of the command below:

- **Power button** - used to turn the equipment on and off. In position "1" turns on, in position "0" turns off.

### 4.3 Operation Procedure

Before operating your appliance, disassemble the components that will contact the fruit and juice (lid, juice chamber, nut extractor, etc.) and clean them. Perform cleaning with the equipment disconnected from the mains. Follow the cleaning instructions in item 5 of this manual.





Check the disassembly and assembly procedure described below.

• **Disassembly:** It is easy to disassemble the moving parts of the appliance. Before starting the procedure, unplug the appliance from the wall outlet. For better visualization of the disassembly procedure, carefully remove the parts according to the sequence below:

①



Remove the cover

②



Pull the extractor nut up

③



Remove the ring from the dome

④



Remove the dome

⑤



Remove the juice chamber

⑥



Dismantle the two feet where the bracket fits

⑦

Stainless Steel Cup Holder (ESSP Model Only)



Undo the stainless steel base of the plastic base

- **Assembly:** The assembly procedure is the reverse of disassembly. When reassembling each part, make sure it is firmly seated before mounting the next item. If you find that a part is banging with the appliance on, it may not have been fitted correctly. In this case, repeat the disassembly / assembly operation and if not succeeding, contact the service center.



### ATTENTION!

**Never connect the appliance with the nut extractor out of position as it may cause accidents.**

- **Operation:** Choose the appropriate nut extractor for the product you will process, for orange use the large nut and for lemon use the small. The equipment can only be operated after checking that all the moving parts are correctly assembled and that the nut extractor is engaged until it stops.

After verifying these items, position the glass (capacity 1 liter) with the sieve mounted underneath the mouth of the juice chamber; cut orange or lemon in half; turn the power switch to "1" (on) and leave it on for a few seconds; press one of the halves of the fruit against the nut until extracting all the juice. Repeat the steps until you process the desired quantity not exceeding the limit supported by the machine. Switch off the equipment by pressing the power button in the "0" position (off).





### ATTENTION!

Do not forget to wash the oranges and lemons before processing them to avoid any contamination.

Be careful not to press the fruit too hard on the nuts, as it may overload the device in a harmful way. The fruit should be pressed gently.

Failure to comply with these guidelines will be considered an unsafe act and abusive use of the appliance.

Any irregularities please contact the authorized service center nearest you.



### ATTENTION!

The operator must wear the appropriate PPE (personal protective equipment). As for example: wear a cap on the hair preventing them from catching on the moving parts of the appliance.

## 5. Cleaning and Maintenance

### 5.1 Cleaning Procedures and Products Used

Your equipment is built with first-line materials, so use it correctly and you will get great satisfaction. Keep your equipment always clean and well taken care of, as this will make it have a much longer shelf life.

A daily cleaning of the machine must be carried out for good operation and durability.



### ATTENTION!

Before performing maintenance or cleaning, make sure that the plug is disconnected from the mains.



### ATTENTION!

Do not use a water jet to clean the equipment.

### IMPORTANT

This equipment is not intended to be fully immersed in water for cleaning. Follow the instructions below to know the parts that can be immersed and what special care is taken with the other parts.

The detachable parts (lid, juice chamber, nut extractors, dome, cup and sieve) must be removed from the appliance and washed with water. Clean the corners thoroughly, eliminating meat residue. The remainder of the equipment should be cleaned as many times as possible to prevent food residue from drying out and sticking to parts.

Never use abrasive products or sponges for cleaning as they may scratch or ruin the part surface. Do not spill water on the equipment for cleaning, otherwise, turning it on may cause electric shock or even burn the equipment.



**ATTENTION!**

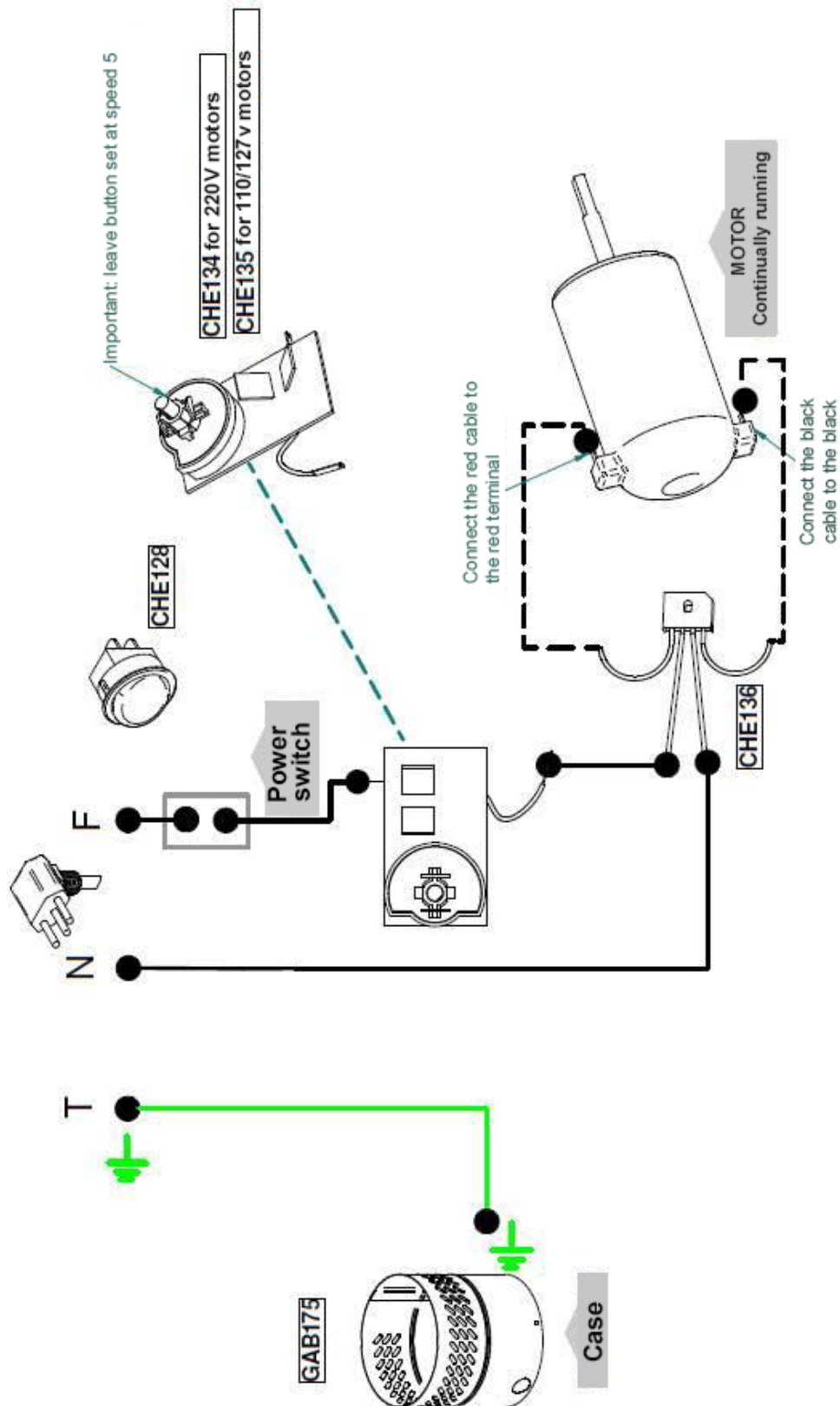
**It is extremely important that the products used in cleaning ensure maximum cleanliness and are not toxic.**

This appliance is intended to be used in household and similar applications such as: staff kitchens areas in shops, offices and other working environments, farm houses, by clientes in hotels, motels and other residential type environments, and in bed and breakfast type environments.

For more information and clarification, contact your nearest Authorized Service Center. See technical assistance on our website: [www.metvisa.com.br](http://www.metvisa.com.br)

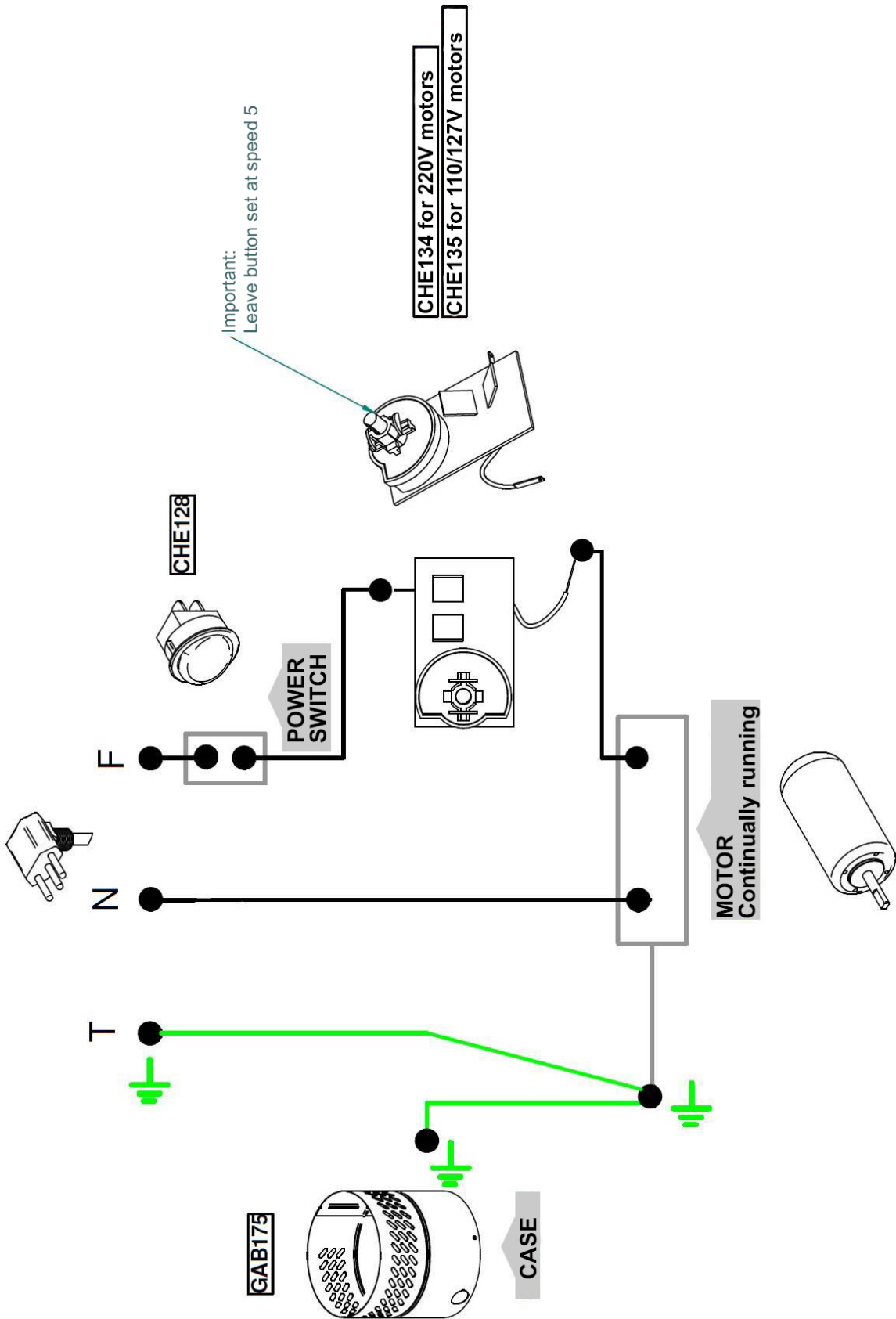
## 6. ANNEXES

### Electrical Schematic ESL - 50/60 Hz



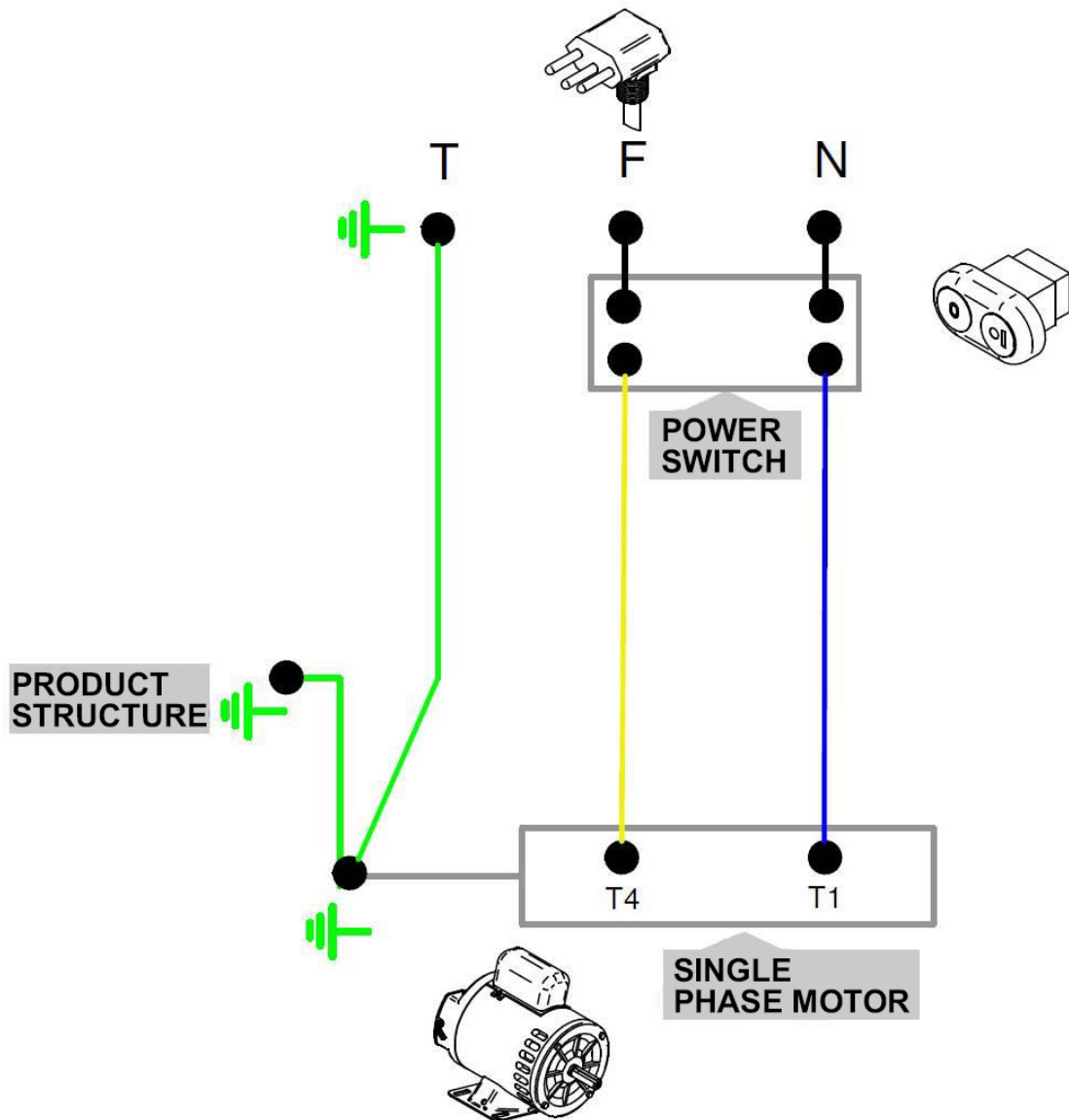
**ATTENTION:** The ground connection varies according to the type of plug. For electrical installation observe the current standards of the country, especially with regard to ground connection (if applicable).

## Electrical Schematic ESLM - 50/60 Hz



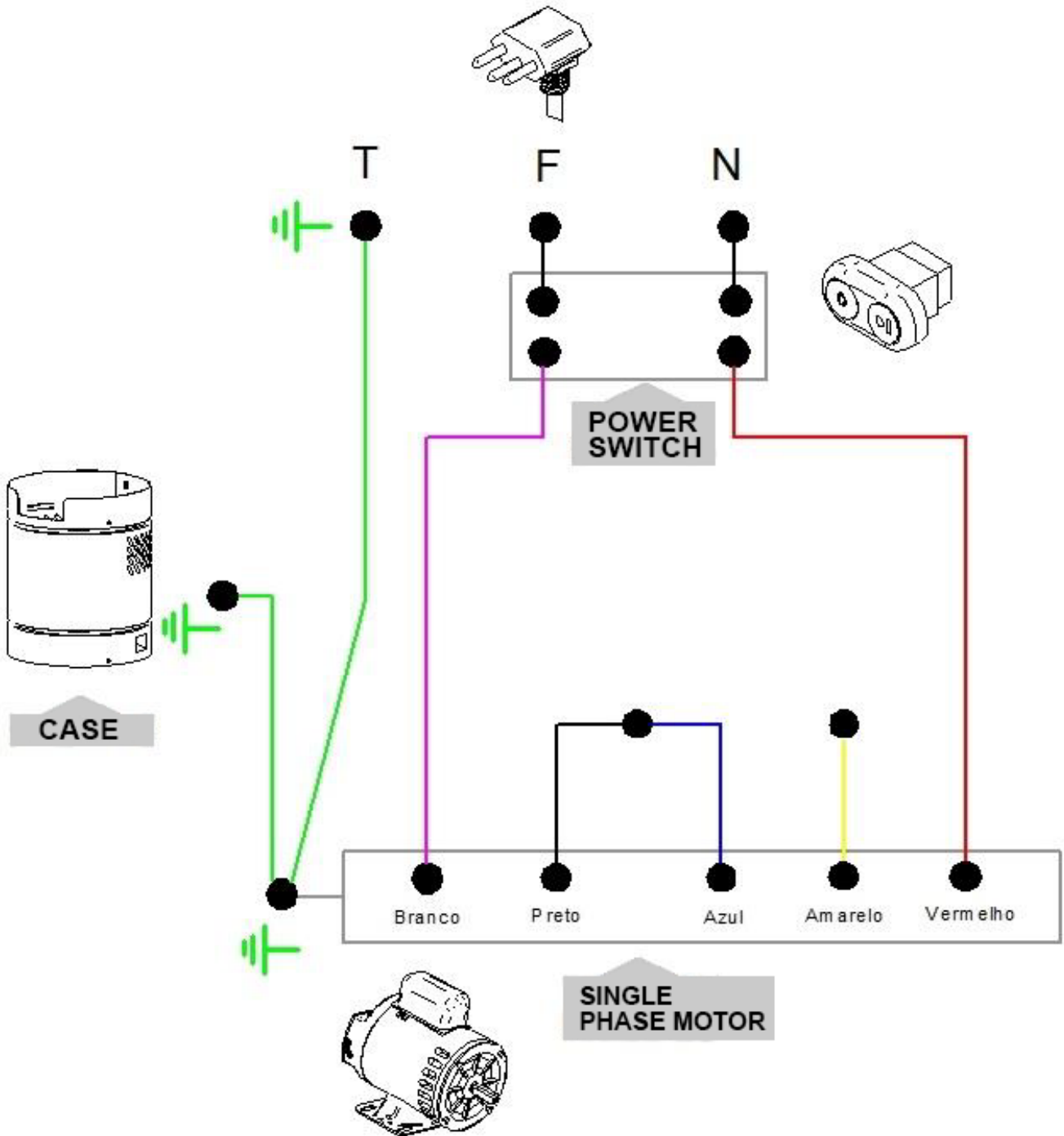
**ATTENTION:** The ground connection varies according to the type of plug.  
For electrical installation observe the current standards of the country, especially with regard to ground connection (if applicable).

## Electrical Scheme ESP / ESPM / ESSP - 60 Hz



**ATTENTION:** The ground connection varies according to the type of plug.  
For electrical installation observe the current standards of the country, especially with regard to ground connection (if applicable).

## Electrical Schematic ESP / ESSP - 50 Hz

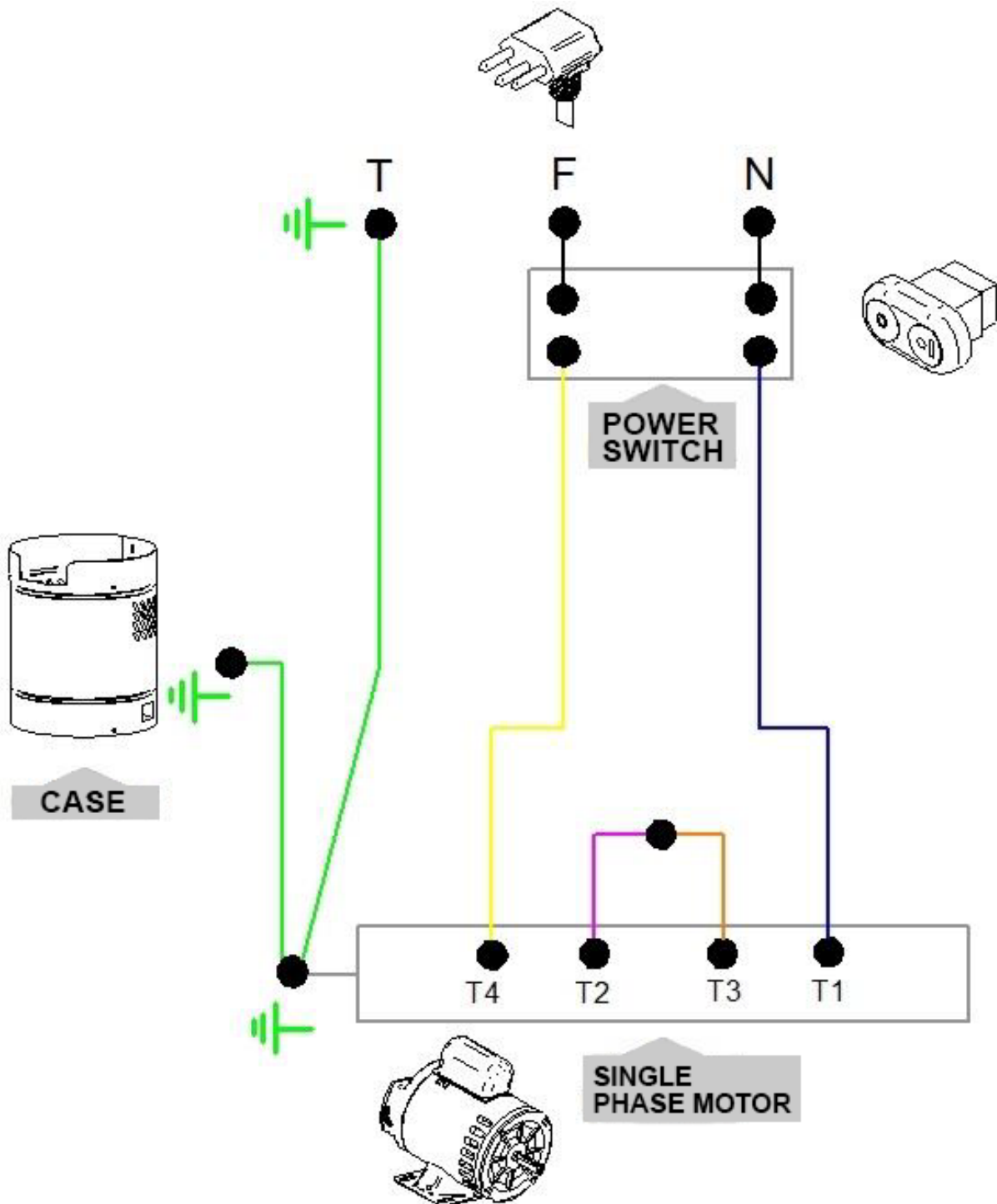


**NOTE:** In the above Electrical Schematic, white wires are represented by pink.

**ATTENTION:** The ground connection varies according to the type of plug. For electrical installation observe the current standards of the country, especially with regard to ground connection (if applicable).



## Electrical Schematic ESPM - 50 Hz



**NOTE:** In the above Electrical Schematic, white wires are represented by pink.

**ATTENTION:** The ground connection varies according to the type of plug. For electrical installation observe the current standards of the country, especially with regard to ground connection (if applicable).

# Blown up Design

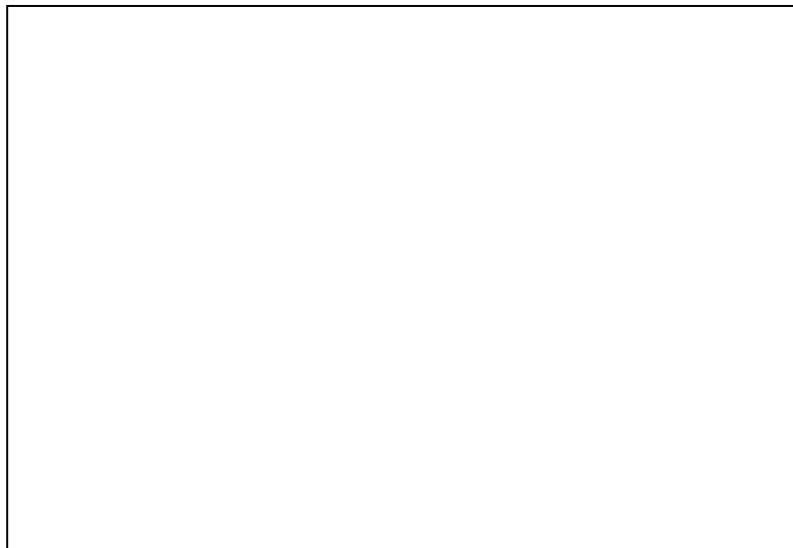


## Replacement parts

Position	Code	Description	Model Application	Qty.
1	MTE267	Electric Motor 300 W 110 V 50/60 Hz	ESL	01
	MTE266	Electric Motor 300 W 220 V 50/60 Hz		
	MTE316	Electric Motor 1000 W 110 V 50/60 Hz	ESLM	
	MTE317	Electric Motor 1000 W 220 V 50/60 Hz		
	MTE212	Electric Motor 1/4 HP 110 V 60 Hz	ESP	
	MTE213	Electric Motor 1/4 HP 220 V 60 Hz		
	MTE079	Electric Motor 1/4 HP 220 V 50 Hz		
	MTE208	Electric Motor 1/4 HP 110 V 60 Hz	ESSP	
	MTE209	Electric Motor 1/4 HP 220 V 60 Hz		
	MTE037	Electric Motor 1/4 HP 220 V 50 Hz		
	MTE210	Electric Motor 1/2 HP 110 V 60 Hz	ESPM	
	MTE211	Electric Motor 1/2 HP 220 V 60 Hz		
MTE138	Electric Motor 1/2 HP 220 V 50 Hz			
2	RET009	Disc Scrubber	ESP / ESSP / ESPM	01
3	BCH057	Power Switch Frame	ESP / ESSP / ESPM	01
4	ARL008	Flat Washer	ESP / ESSP	08
	ARL014	Flat Washer	ESLM	09
5	POS008	Hexagonal Nut	ESL / ESLM	04
			ESP / ESSP / ESPM E	08
6	SCS004	Juice Chamber Support	ESP / ESSP	01
	SCS005	Juice Chamber Support	ESLM	
	CJT764	Motor Bracket	ESL	
	CJT1129	Motor Bracket	ESLM	
7	PTP001	Nut Adapter	ESP / ESSP / ESPM	01
	PTP008		ESL	
	PTP009		ESLM	
8	GAB110	Steel Case	ESP / ESSP / ESPM	01
	GAB248		ESL / ESLM	
9	TCE073	Print cable	*	01
10	CBE023	Electrical Cable - Type 01	ESL / ESP / ESSP / ESPM	01
	CBE029	Electric Cable - Type 02	ESL / ESP / ESSP / ESPM	
	CBE272	Electric Cable - Type 03	ESLM / ESP / ESSP / ESPM	
	CBE030	Electrical Cable - Type 04	ESL / ESP / ESSP 110V	
	CBE001	Electrical Cable - Type 04	ESPM 110V	
	CBE175	Electrical Cable - Type 07	ESP/ESSPM	
11	RBT002	Rivet	ESP / ESSP / ESPM	08
	RBT016	Rivet	ESL / ESLM	06
12	CHE064	On/Off Switch	ESP / ESSP / ESPM	01
	CHE128		ESL / ESLM	
13	BAS026	Gray Plastic Base	ESP / ESSP / ESPM	01
	BAS052	Red Plastic Base	ESL / ESLM	
14	PEP001	Base Foot	ESP / ESSP / ESPM	03
	PEP018		ESL / ESLM	04
15	CMS004	Gray Juice Chamber	ESP / ESSP / ESPM	01
	CMS005	Red Juice Chamber	ESL / ESLM	
16	CTE001	Large nut extractor	*	01
17	CTE002	Small nut extractor	*	01
18	ARO003	Plastic Dome	ESL / ESLM / ESP	01
	ARO011	Stainless Steel dome	ESSP / ESPM	
19	TAP097	Plastic cover	*	01
20	COP074	1L Plastic Cup with Strap and Sieve	*	01
21	CJT739	ESSP Base Assembly	ESSP	01
21.1	BAS099	Stainless Steel Base	ESSP	01
21.2	ARL038	Washer	ESSP	01
22	ANL030	Engine Breakout Ring	ESL	01
	FLG047	Engine Support Flange	ESLM	01
23	CHE139	Electronic Key 220 V	ESL / ESLM	01
	CHE140	Electronic Switch 127 V	ESL / ESLM	
24	CHE141	DC Motor Rebuilding Bridge	ESL	01
25	PCC008	Mac. Screw	ESL	04
	PCC003	Mac. Screw	ESLM	04
26	PCC008	Mac. Screw	ESL / ESLM	01
27	CBE157	Electrical Cable Splicing	*	01
28	TCE004	Terminal Fit	*	02
29	TCE013	Female Terminal	ESP / ESSP / ESPM	02

\* Item applicable for all extractor models.

**IMG BRASIL PRODUCT MANUFACTURER**



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