

# INSTRUCTION MANUAL



## Model 400

*Juiced Rite Inc. reserves the right to make changes to this manual at any time.  
Juiced Rite can, upon request, provide electronic copies of the most current manual revision.*



## **READ THIS PAGE BEFORE ATTEMPTING TO USE OR TROUBLESHOOT THIS EQUIPMENT**

1. **READ THIS MANUAL THOROUGHLY BEFORE OPERATING, CLEANING, OR MAINTAINING THIS EQUIPMENT.**
2. **VERIFY THAT YOUR ELECTRICAL SERVICE IS CORRECTLY CONFIGURED FOR THIS EQUIPMENT.**
3. **OPERATE THIS EQUIPMENT ON AN EVEN SURFACE. USE CAUTION WHEN MOVING EQUIPMENT OVER ANY FLOOR IRREGULARITIES. HOLES, DRAINS, SLOPES, RAMPS, CURBS OR OTHER SUCH ITEMS MAY CAUSE THE MACHINE TO TIP OR BECOME DANGEROUSLY UNSTABLE.**
4. **THIS MACHINE INCLUDES A ROTATING BLADE AND A POWERFUL HYDRAULIC SYSTEM. FOLLOW ALL RECOMMENDED SAFETY PROCEDURES. PAY SPECIAL ATTENTION TO ALL WARNINGS AND NOTES, BOTH IN THIS MANUAL AND ON THE EQUIPMENT.**
5. **REPLACE ANY AND ALL WORN SAFETY OR WARNING LABELS ON THE EQUIPMENT ITSELF. CONTACT JUICED RITE FOR THE CORRECT REPLACEMENT ITEMS.**
6. **DO NOT OPERATE THIS EQUIPMENT WITHOUT THE FACTORY SUPPLIED SAFETY GUARDS IN PLACE.**
7. **ALLOW SHREDDER BLADE TO COME TO A COMPLETE STOP BEFORE REMOVING THE SHREDDER TUBE.**
8. **TURN MAIN ELECTRICAL DISCONNECT TO "OFF" POSITION AND UNPLUG EQUIPMENT BEFORE SERVICING OR TROUBLESHOOTING.**
9. **TURN MAIN ELECTRICAL DISCONNECT TO "OFF" POSITION AND UNPLUG EQUIPMENT BEFORE CLEANING.**

### **SYMBOLS USED IN THIS MANUAL:**

<b>NOTE:</b>	NOTE: Indicates additional, but important, items of information. May be used to call attention to practices or procedures essential to proper equipment operation.
	This symbol is used to draw attention to critical information. Failure to follow practices or procedures identified with this symbol may result in damage to equipment.
<b>CAUTION</b>	<u>CAUTION</u> Indicates a potentially hazardous situation which may result in serious injury.

*This Instruction Manual covers the use of the Juiced Rite Model 400 Juice Press.*

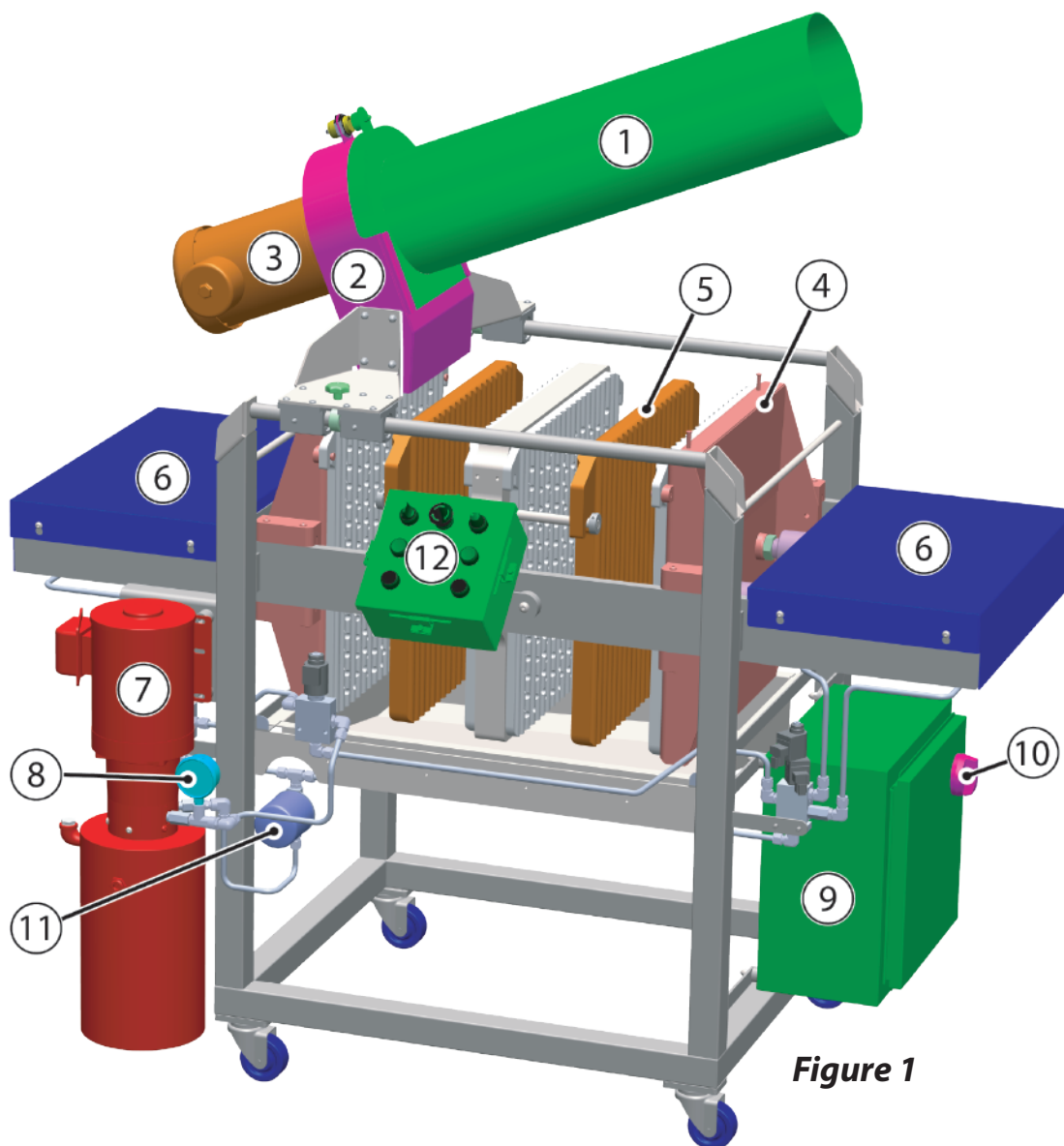
*Please read the contents of this manual thoroughly before attempting to connect, operate, or troubleshoot your Juiced Rite equipment. This is a piece of commercial food processing equipment and, as such, special attention must be given to its proper use and care. Failure to follow these instructions, and/or heed specific notes and warnings, may result in injury or void the equipment warranty.*

*Please contact Juiced Rite, Inc. with any and all questions regarding this manual and its contents. Warranty and related items are included in the Juiced Rite Terms and Conditions document provided prior to, or upon, the purchase of this equipment.*

## TABLE OF CONTENTS

Section A	<b>SPECIFICATIONS</b>	
1	Component Identification .....	4
2	Model 400 Specifications .....	5
Section B	<b>ELECTRICAL CONNECTIONS</b>	
1	Electrical Connections .....	6
Section C	<b>SAFETY INFORMATION</b>	
1	Machine Guarding .....	7
2	Emergency Stops .....	8
3	Shredder Safety .....	10
Section D	<b>OPERATING INSTRUCTIONS</b>	
1	First Time Setup .....	11
2	Understanding the Control Panel .....	15
3	Operating the Shredder .....	17
4	Operating the Press .....	19
5	Juicing .....	21
Section E	<b>CARE AND CLEANING</b>	
1	General Cleaning Guidelines .....	23
2	Cleaning the Shredder System .....	24
3	Cleaning Press Boards and Bags .....	27
4	Wash-down Procedures .....	28
Section F	<b>MAINTENANCE</b>	
1	Daily Maintenance .....	30
2	Weekly Maintenance .....	30
3	Monthly Maintenance .....	30
4	Quarterly Maintenance .....	30
5	Yearly Maintenance .....	32
6	Miscellaneous Maintenance .....	34
Section G	<b>TROUBLESHOOTING</b>	
1	Troubleshooting .....	36
Section H	<b>WIRING DIAGRAM</b>	
1	Wiring Diagram .....	37

## Section A.1 Component Identification



**Figure 1**

- |                        |                                |                   |
|------------------------|--------------------------------|-------------------|
| 1. Shredder Tube       | 6. Safety Guarding             | 11. Oil Filter    |
| 2. Shredder Housing    | 7. Hydraulic Pump Unit         | 12. Control Panel |
| 3. Shredder Motor      | 8. Hydraulic Pressure Gauge    |                   |
| 4. Moving Platens (x2) | 9. Main Electrical Enclosure   |                   |
| 5. Center Board        | 10. Main Electrical Disconnect |                   |

**Not Shown:** Produce Plunger, Sanitary Valve and Fittings, Collection Bucket and Dolly, Press Bags (x2), Shredder Blades (x3), Grease Gun and Grease.



## Section A.2 Model 400 Specifications

# Model 400

### Basic Specifications:

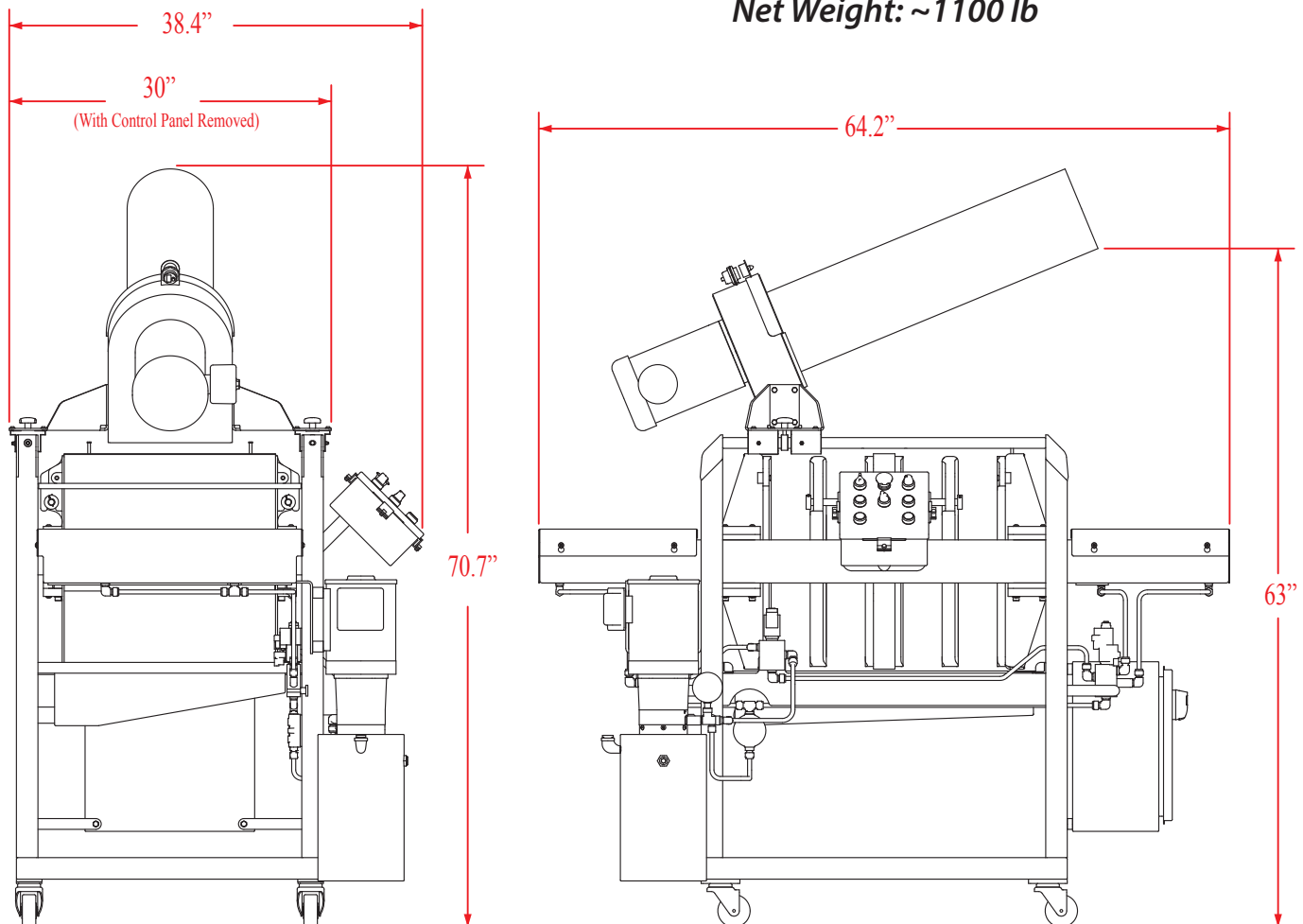
*Juice Rate: 60-240 gal./hr*

*Electrical: 20A, 200-240VAC, 1Φ*

*9" Shredder Blade(s)*

*Shredder Speed: 0-3600 RPM*

*Net Weight: ~1100 lb*



**Figure 2**

## Section B.1 Electrical Connections

### NOTE:

*This equipment requires 200-240 Volt AC, Single Phase (1 $\Phi$ ) circuit. This circuit should be equipped with a 20 Amp Breaker (2 Pole Breaker). We recommend that the customer provided receptacle be suspended from the ceiling above your equipment.*

### CAUTION

*All wiring must be installed and used in accordance with all national, state, and local electrical codes. Electrical work should be performed only by a licensed electrician or electrical contractor. Serious Death or Injury by electrocution can result from improper or unsafe wiring.*

1. The Model 400 Juice Press is shipped pre-wired with an electrical cord and an L6-20P Watertite® plug (**Figure 3**).



**Figure 3**

*An L6-20P Watertite® plug is shown at left. This plug, Part # 26W48, is manufactured by Woodhead L.P. and is designed for “wet” operating locations.*

2. A properly wired L6-20C Watertite connector (**Figure 4**) must be provided. (See CAUTION above).



**Figure 4**

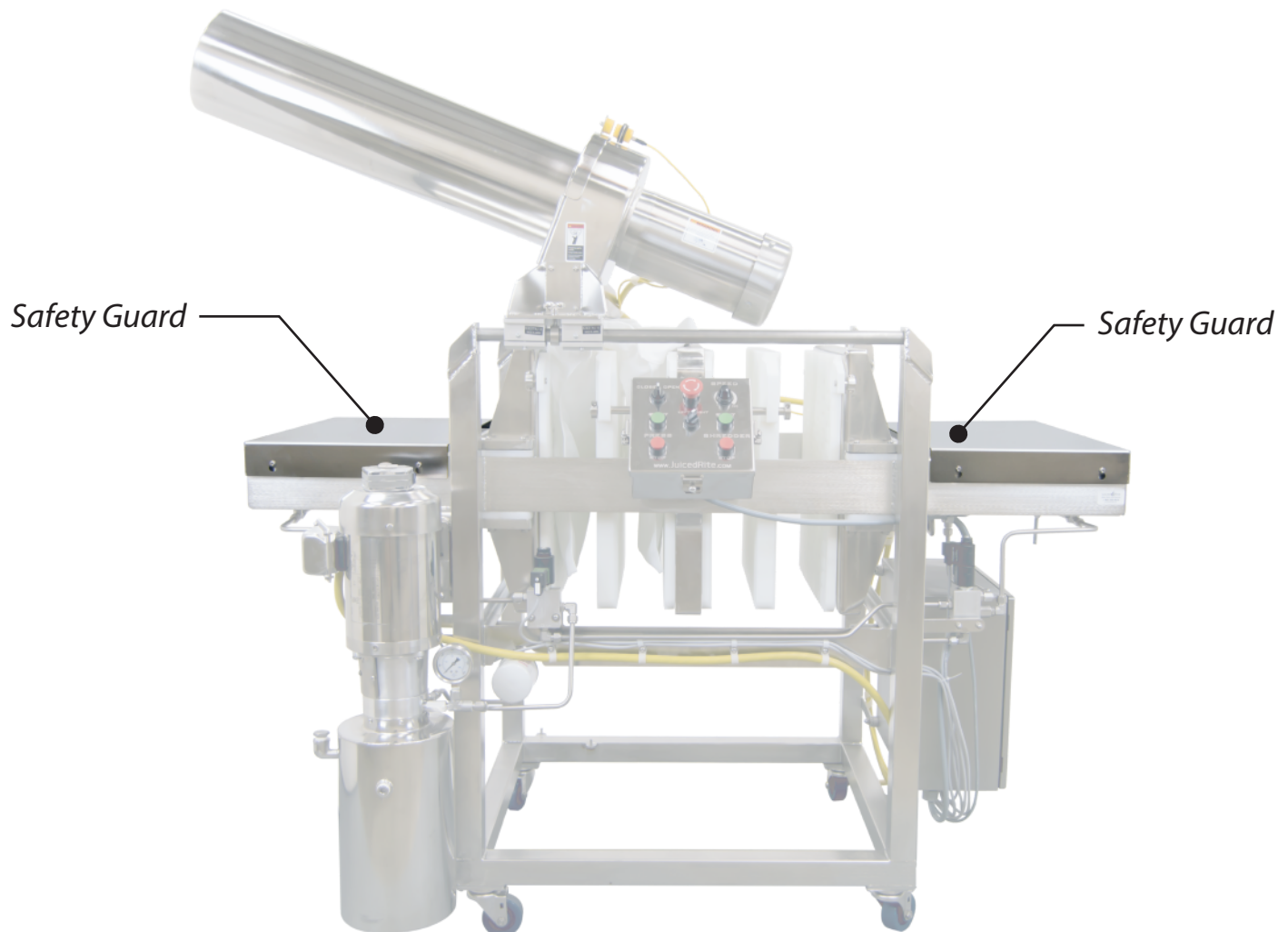
*An L6-20C Watertite® connector is shown at left. This connector, Part # 27W48, is manufactured by Woodhead L.P. and is designed for “wet” operating locations. We recommend that this connector be suspended (securely) from the ceiling above your equipment. This will help to ensure a safe electrical connection in a “wet” environment.*

## Section C.1 Machine Guarding

### CAUTION

*Never attempt to run the equipment without the safety guarding in place. Do not set or store items on the safety guarding. Running the equipment without the safety guarding in place could result in injury.*

1. The Model 400 Juice Press has guarding designed to shield the operator from hazards associated with the hydraulic system (**Figure 5**). These guards are removable for cleaning (See Section E), but should be replaced and fastened down before the machine is powered on and operated. DO NOT attempt to run the press without the safety guarding installed.



**Figure 5**

## Section C.2 Emergency Stops

### NOTE:

*The Model 400 press is equipped with two (2) Emergency Stop Buttons. Pressing the E-Stop buttons while the press is in operation will immediately remove power from the shredder system and return the moving platen to the home position (the press will “open”). The hydraulic pump will continue to run for a brief time, but all controls will be inactive. The press cannot be closed and the shredder cannot be activated until the E-Stops are cleared.*

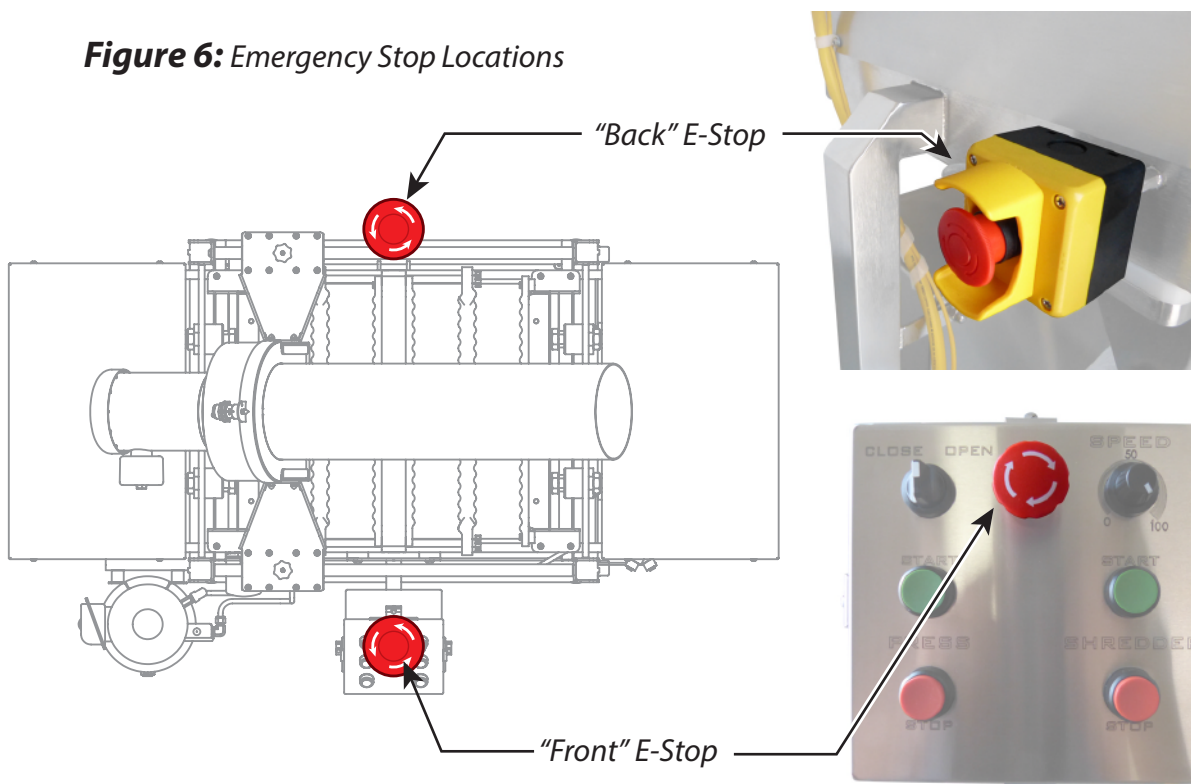
### ! CAUTION

*The Shredder Blade will continue to rotate after power is removed. This “spin down” is normal. Allow thirty (30) seconds for the blade to come to a complete stop before attempting to remove the Shredder Tube. Do not reach into the tube or up through the Shredder Housing while the blade is in motion.*

## Emergency Stop Locations:

1. Familiarize yourself with the location of the Emergency Stops. One is located on the operator Control Panel (the “front” of the machine) and the other is located on the side opposite of the Control Panel (the “back” of the machine). See **Figure 6**

**Figure 6:** Emergency Stop Locations



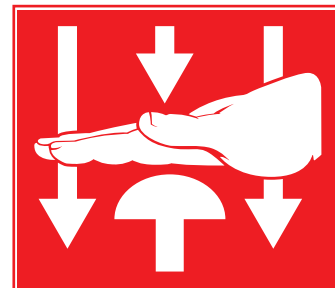
## Section C.2 Emergency Stops

### Using the Emergency Stops:

#### NOTE:

*Only use the Emergency Stop buttons to stop the machine in an emergency or when a dangerous condition is present. They are not to be used to stop the machine or open the press under normal operation.*

1. Push the red palm button to activate the emergency stop. You will hear and/or feel the button “click” into the closed position. The Shredder, if running, will power down and the press, if closed/closing, will return to the home (“open”) position.



#### ! CAUTION

*The Shredder Blade will continue to rotate after power is removed. This “spin down” is normal. Allow thirty (30) seconds for the blade to come to a complete stop before attempting to remove the Shredder Tube. Do not reach into the tube or up through the Shredder Housing while the blade is in motion.*

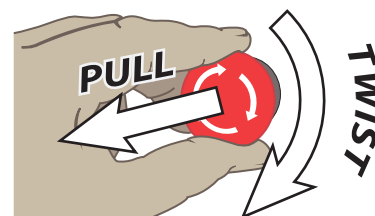
### Clearing/Resetting Emergency Stops:

#### ! CAUTION

*Unsafe or improper equipment conditions must be evaluated before attempting to clear or reset and Emergency Stop. Take appropriate steps to ensure that any and all dangerous conditions are corrected. Failure to identify and correct these conditions may result in equipment damage or injury.*

1. A “tripped” Emergency Stop can ONLY be reset by twisting the knob in the direction of the white arrows. Lightly pull the knob out while turning. Turn the knob until it won’t turn any further. The knob will “click” and move outward. Once this happens the Emergency Stop has been reset.
2. After resetting the Emergency Stop, the OPEN/CLOSE Selector Switch must be turned to the OPEN position before resuming press operation. See Section D.2 for more information on the Control Panel.

**Figure 7:** Twist and Pull



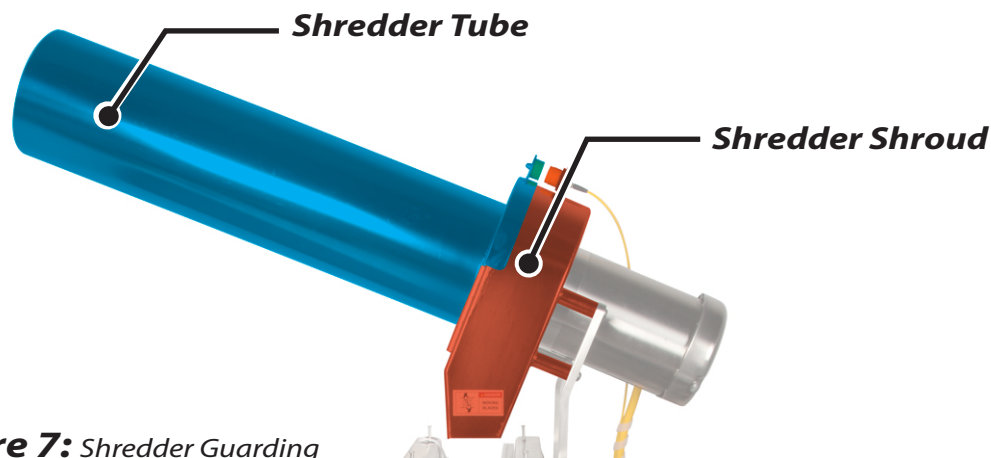


## Section C.3 Shredder Safety

### Shredder Guarding:

#### NOTE:

*Shredder Guarding is comprised of two (2) main components: The Shredder Tube and the Shredder Shroud. The Shredder Tube can be removed for cleaning or blade changes. The Shredder Shroud should not be removed.*



**Figure 7:** Shredder Guarding

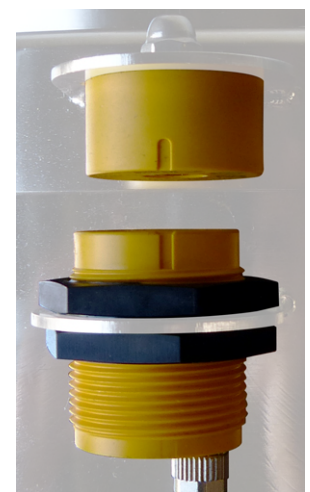
#### CAUTION

*The Shredder System will automatically shut down if the Shredder Tube is removed while the system is in operation. The Blade will continue to coast for a short time after shutdown. Allow thirty (30) seconds for the coasting blade to come to a complete stop before attempting to access the blade. It is not recommended that the Shredder Tube be removed while the blade is running.*

### Shredder Safety Interlock:

#### NOTE:

*The Shredder Safety Interlock is designed to ensure that the Shredder System can only run when the Shredder Tube is in place. The Safety Interlock should be protected from damage during handling of the Shredder Tube. The Safety Interlock is correctly positioned when the two “notches” on the yellow Safety Switch components are aligned (See Figure 8).*



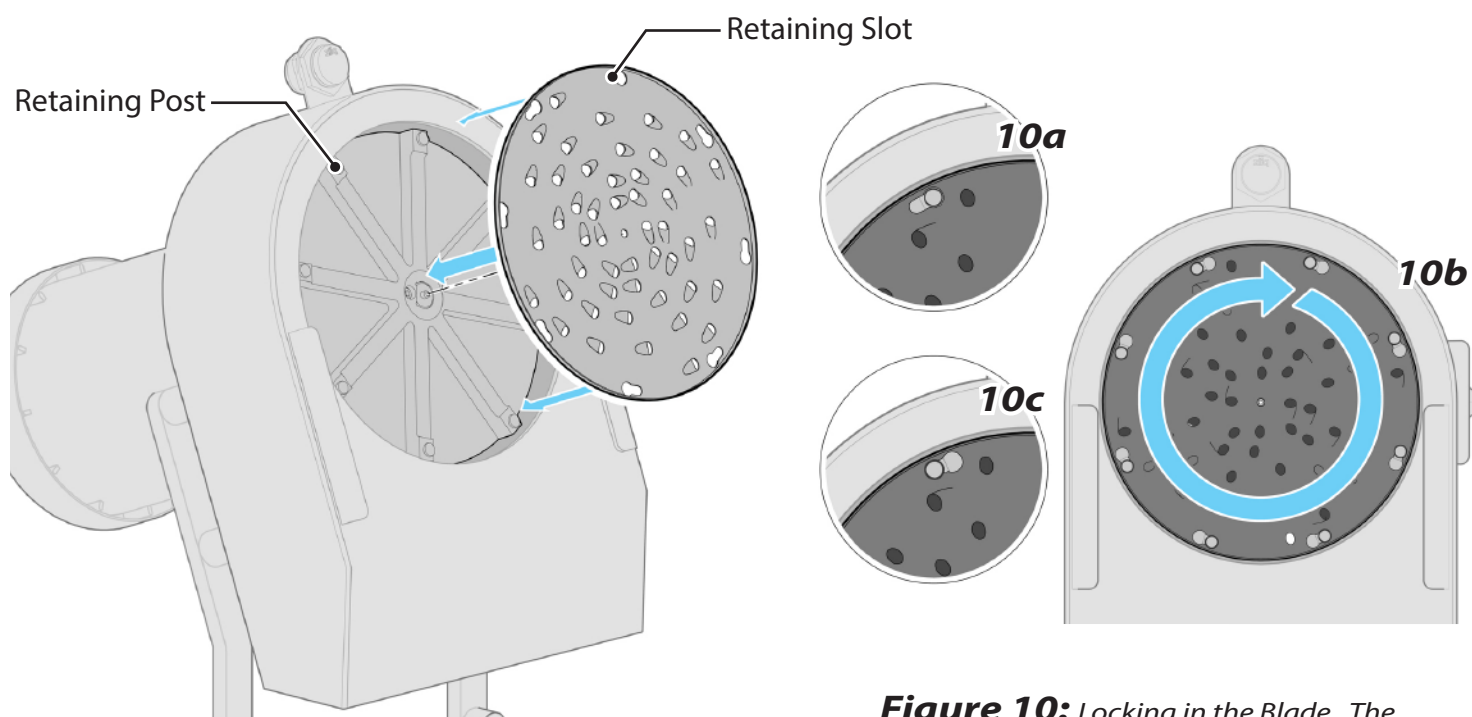
**Figure 8:** Safety Interlock

## Section D.1 First Time Setup

1. Thoroughly read this manual and familiarize yourself with the equipment.
2. Inspect the equipment and verify that all fasteners (screws, nuts, and bolts) are snug. Do not over-tighten fasteners!
3. Install the Blade onto the Blade Holder. The Blade Holder is designed to retain the blade without the use of fasteners. Locate the retaining slots on the Blade (**Figure 9**). Line the retaining slots up with the retaining posts on the Blade Holder (**Figure 9, 10a**). Once in place, rotate the blade to lock it in (**Figure 10b**). There will be play in the fitment between the Blade Holder and the Blade

### CAUTION

**Shredder Blades are Sharp! Use extreme caution when installing or removing the blade.**



**Figure 9:** Blade Installation

**Figure 10:** Locking in the Blade. The Unlocked position (10a). Rotate to lock the blade (10b). The Locked Position (10c).

### NOTE:

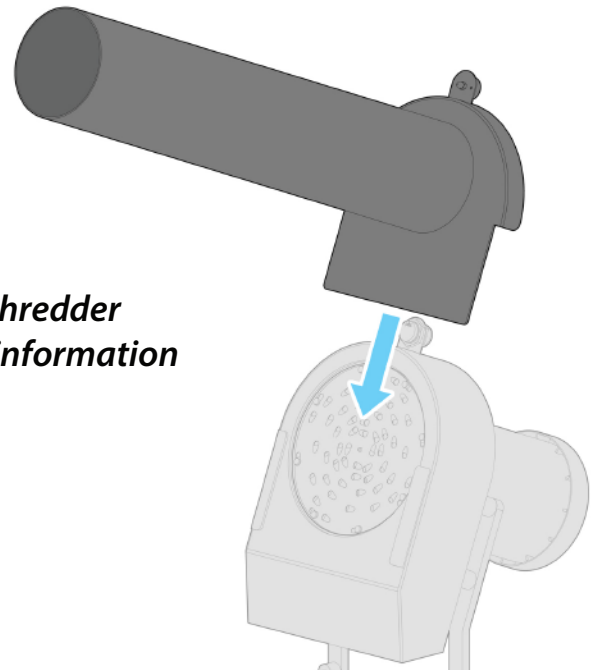
**Shredder Blades wear over time and, as such, are considered wear items. Replacement Blades can be ordered from Juiced Rite.**

## Section D.1 First Time Setup

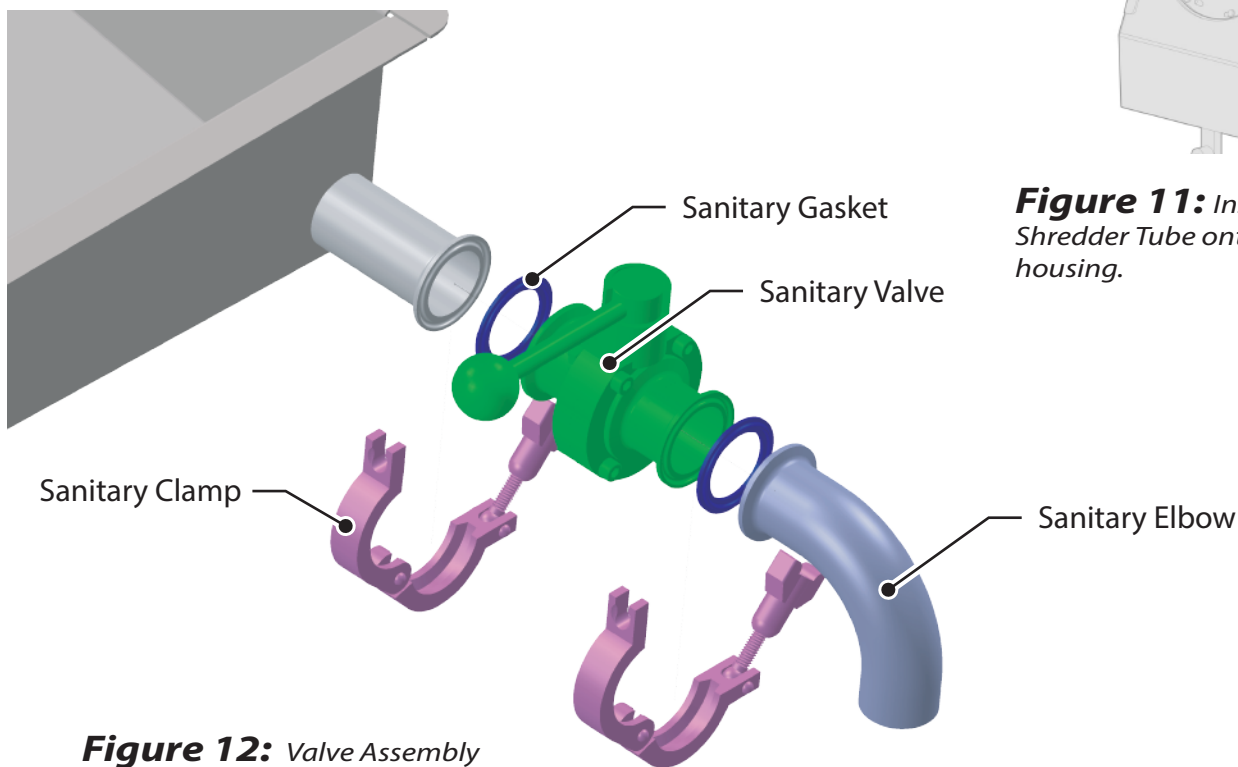
4. Slide the Shredder Tube into position (**Figure 11**). Take care not to damage interlock sensors mounted on Tube and Housing.

### NOTE:

*The Shredder System will not function without the Shredder Tube positioned properly. See Section C.3 for more information on the Shredder System Interlock.*



**Figure 11:** Installation of the Shredder Tube onto the Shredder housing.



**Figure 12:** Valve Assembly

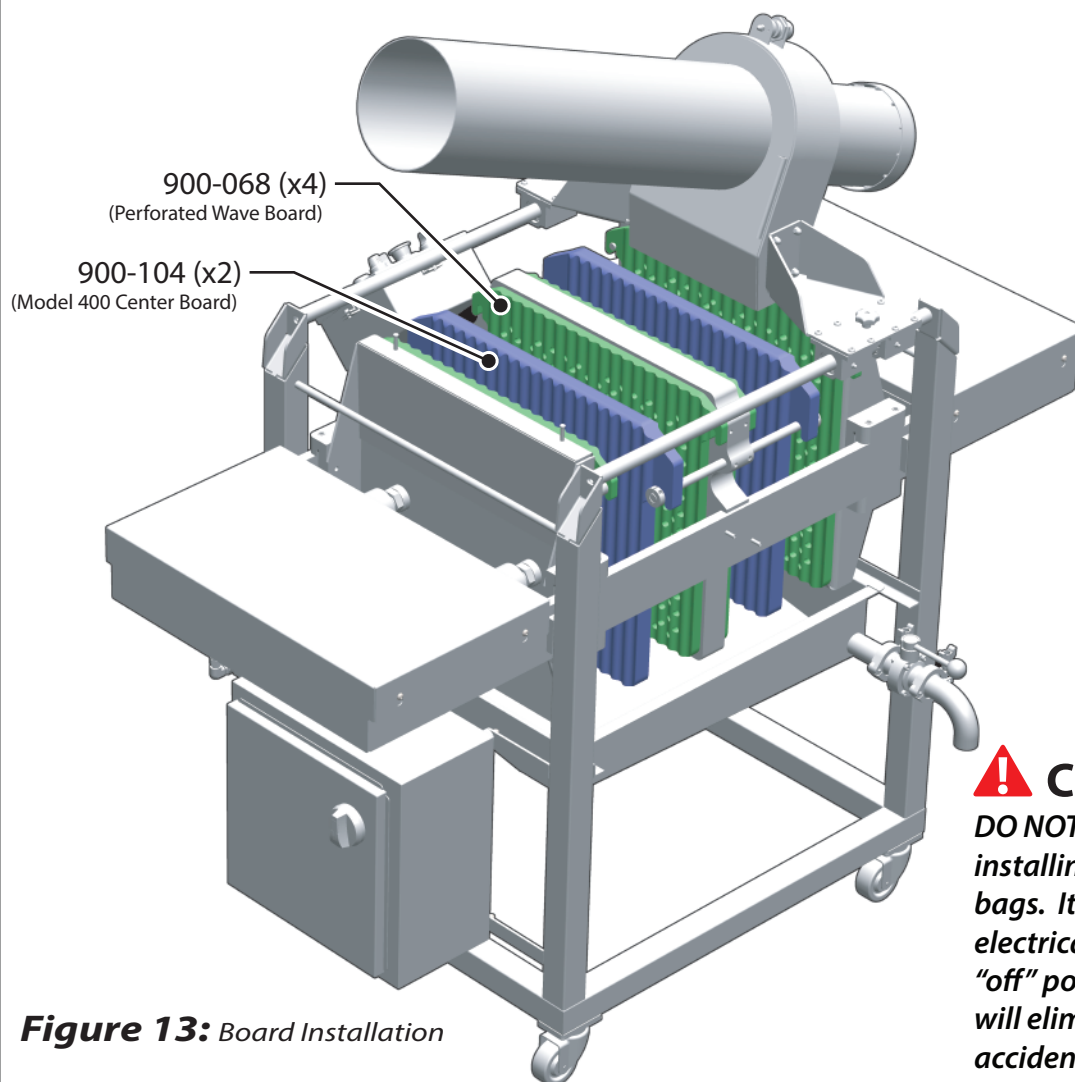
5. Install the Sanitary Valve Assembly as shown. (**Figure 12**).

### NOTE:

*Verify that the Juice Collection Pan is free of contaminants and debris before starting to juice. The Model 400 Juice Press will run without the Juice Collection Pan in place, so make sure it is in position before attempting to operate the press.*

## Section D.1 First Time Setup

6. Attach Press Boards to equipment as shown in Figure 13. Removing the Shredder Tube may simplify board installation.



**Figure 13:** Board Installation

### CAUTION

**DO NOT** operate the equipment when installing or removing press boards or bags. It is recommended that the main electrical disconnect be placed in the "off" position during this process. This will eliminate any chance of an accidental actuation.

7. Install clean Saddle Bags into the press zones. One bag is used per side.

### NOTE:

*Tannins and other natural chemicals present in fruit, vegetable, and "greens" will, over time, stain the Bags and Press Boards. This is a normal occurrence. Proper cleaning and sanitization of the boards will guarantee that your juice stays fresh and safe. Bags and Boards will wear over time and, as such, are considered wear items. Replacement Bags and Boards can be ordered from Juiced Rite.*

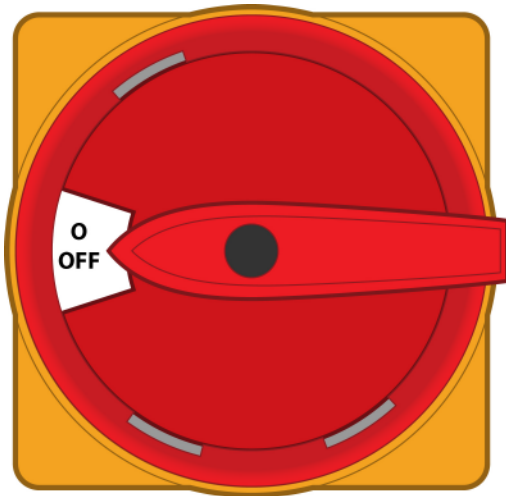
## Section D.1 First Time Setup

8. Plug the equipment in to an adequate and properly wired electrical receptacle. See Section B.1 for power and receptacle specifications.

### NOTE:

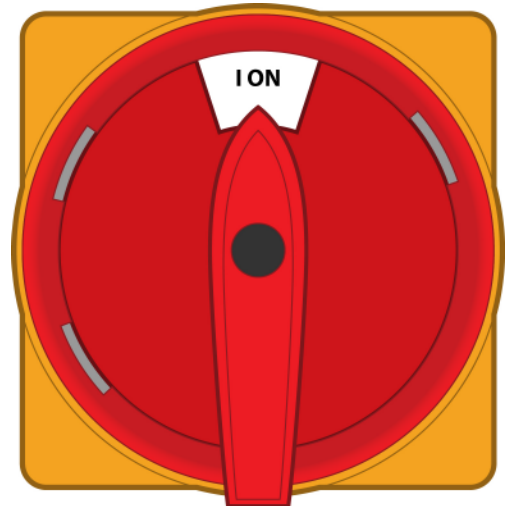
*An adequate and proper electrical supply is critical. Failure to heed the electrical connection specifications in Section B.1 may damage the equipment and void the equipment warranty.*

9. Turn the Main Electrical Disconnect to the "ON" Position (see **Figure 14**).



**Figure 14a**

*Main Disconnect in the "OFF" Position*



**Figure 14b**

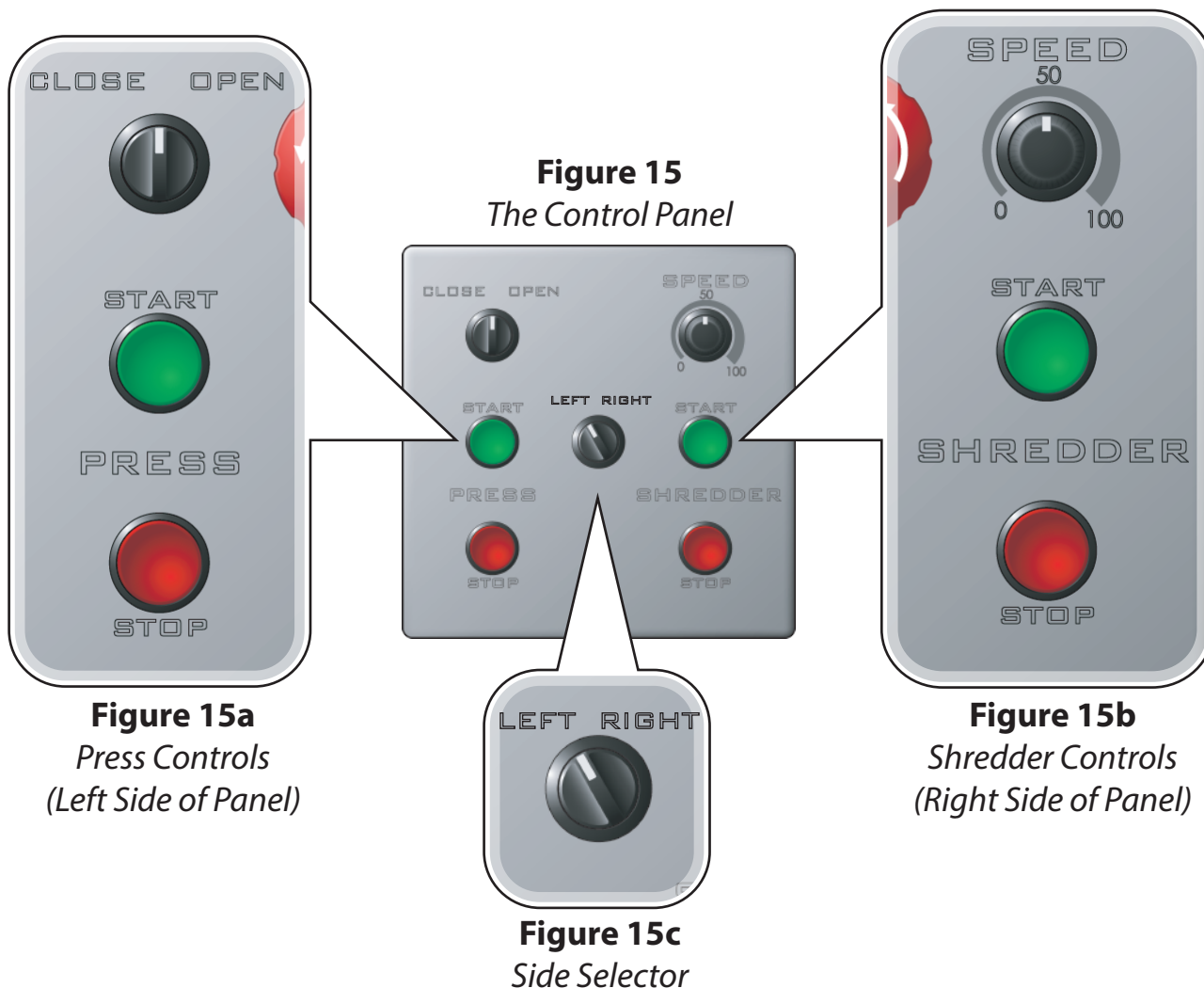
*Main Disconnect in the "ON" Position*

10. The Press is now properly set up for use.



## Section D.2 Understanding the Control Panel

The Control Panel has been designed to be easy to use and understand. Individual controls are grouped by function: The left-hand side of the panel contains the Press controls and the right-hand side of the panel contains the Shredder System controls. See **Figure 15** for a graphical layout of the panel. An Emergency Stop switch is located in the top-center of the panel, see Section C.2 for a detailed explanation of this button.










### CAUTION

**Do not open the Control Panel unless instructed to do so by an authorized representative of Juiced Rite or Juiced Rite Inc. This machine is designed to operate in wet environments and opening the Control Panel may expose you to the risk of electrical shock.**

Detailed Explanations of the individual controls can be found on the next page.

## Section D.2 Understanding the Control Panel

<p>CLOSE OPEN</p> 	<p><b>CLOSE / OPEN Switch:</b></p> <p>This switch tells the hydraulic system to actuate. That is, it makes the press move.</p> <p>Turning the switch to the right (the <b>OPEN</b> position) will cause the press platens to move apart.</p> <p>Turning the switch to the left (the <b>CLOSE</b> position) will cause the press platens to move closer (the "squeeze" part of the process).</p>
<p>START</p>  <p>PRESS</p>  <p>STOP</p>	<p><b>PRESS START Button:</b></p> <p>This button turns the Hydraulic Pump Unit on. The Hydraulic Pump Unit supplies hydraulic pressure to the machine. The moving platen will not move, however, until the CLOSE/OPEN momentary switch is actuated. The Hydraulic Pump Unit is driven by an electric motor, if you hear this motor running then the START button is active.</p> <p><b>PRESS STOP Button:</b></p> <p>This button turns the Hydraulic Pump Unit off. This will remove hydraulic pressure from the machine. When this button is active the moving platen will not be able to move even when the CLOSE/OPEN momentary switch is actuated.</p>
<p>LEFT RIGHT</p> 	<p><b>SIDE SELECTOR Switch:</b></p> <p>This Switch, located in the center of the panel, is used to determine which press side is active. When turned to LEFT the left side of the press (as facing the panel) will respond to the press controls. When turned to RIGHT the right side of the press (as facing the panel) will respond to the press controls.</p>
<p>SPEED</p> 	<p><b>SHREDDER SPEED Dial:</b></p> <p>This dial controls the speed of the Shredder System drive motor.</p> <p>When the dial is turned completely to the left (position "0") the Shredder Blade will be turning at it's slowest speed.</p> <p>When the dial is turned completely to the right (position "100") the Shredder Blade will be turning at it's fastest speed.</p> <p><b>⚠ CAUTION</b> <b>THE SPEED DIAL DOES NOT TURN OFF THE SHREDDER SYSTEM!</b></p>
<p>START</p>  <p>SHREDDER</p>  <p>STOP</p>	<p><b>SHREDDER START Button (GREEN):</b></p> <p>This button turns the <u>Shredder Motor ON</u>. This will cause the Shredder Blade to rotate, allowing you to shred produce. Use the Shredder Speed Dial to control the speed of the electric motor driving the Shredder Blade.</p> <p><b>SHREDDER STOP Button (RED):</b></p> <p>This button turns the <u>Shredder Motor OFF</u>. This will remove power from the electric motor driving the Shredder Blade.</p> <p><b>⚠ CAUTION</b> <b>The Blade will continue to coast for a short time after shutdown. Allow thirty (30) seconds for the coasting blade to come to a complete stop before attempting to access the blade. It is not recommended that the Shredder Tube be removed while the blade is running.</b></p>

## Section D.3 Operating the Shredder System

1. Make sure you have read and thoroughly understand the Shredder System Safety components and procedures in **Section C**.
2. Verify that a sharp and clean blade is installed on the Blade Holder. Confirm that the sharpened "scallop" is facing outward (away from the press). **See Section D.1**

### **CAUTION**

***Shredder Blades are Sharp! Use extreme caution when installing or removing the blade.***

3. Check to ensure the Shredder Tube is properly positioned. **See Section C.3**
4. Confirm that clean Press Bags are installed. **See Section D.1, page 13**
5. Turn the Shredder System ON by pressing the Shredder Start button (GREEN) on the right-hand side of the Control Panel. **See Section D.2**
6. Adjust the Shredder Speed Dial to the desired position. Use only the speed necessary to adequately shred your selected produce. **See Section D.2**

### **NOTE:**

***Allow the Shredder Motor and Blade to fully reach the selected speed BEFORE placing produce in the Shredder Tube. Failure to allow sufficient "spin up" time may cause the Shredder Motor to stall and trip the overload protection circuit. Stalling the motor will damage it and void the Shredder System Warranty.***

7. Place produce down the Shredder Tube. Do not overfill the produce tube. It is recommended to start with a small amount of produce and gradually increase the quantity based on the shredded results. Some produce types shred easier than others. **DO NOT BOG DOWN OR STALL THE SHREDDER SYSTEM.** **See Section D.5** for more information on juicing various types of produce.
8. Use the Produce Plunger to **Gently** push produce down the Shredder Tube and in to contact with the rotating Shredder Blade. Shredded produce will fall directly into the Press Bag.

### **NOTE:**

***Only slight, but steady, pressure is required to guarantee proper shredding. Excessive force may damage or prematurely dull the Shredder Blade or cause the Shredder Motor to bog down or stall. Boggling or stalling the Shredder Motor will cause damage that will void the warranty on the Shredder System.***

9. Stop shredding when the bags are filled to within 3-4" of the top of the bag.

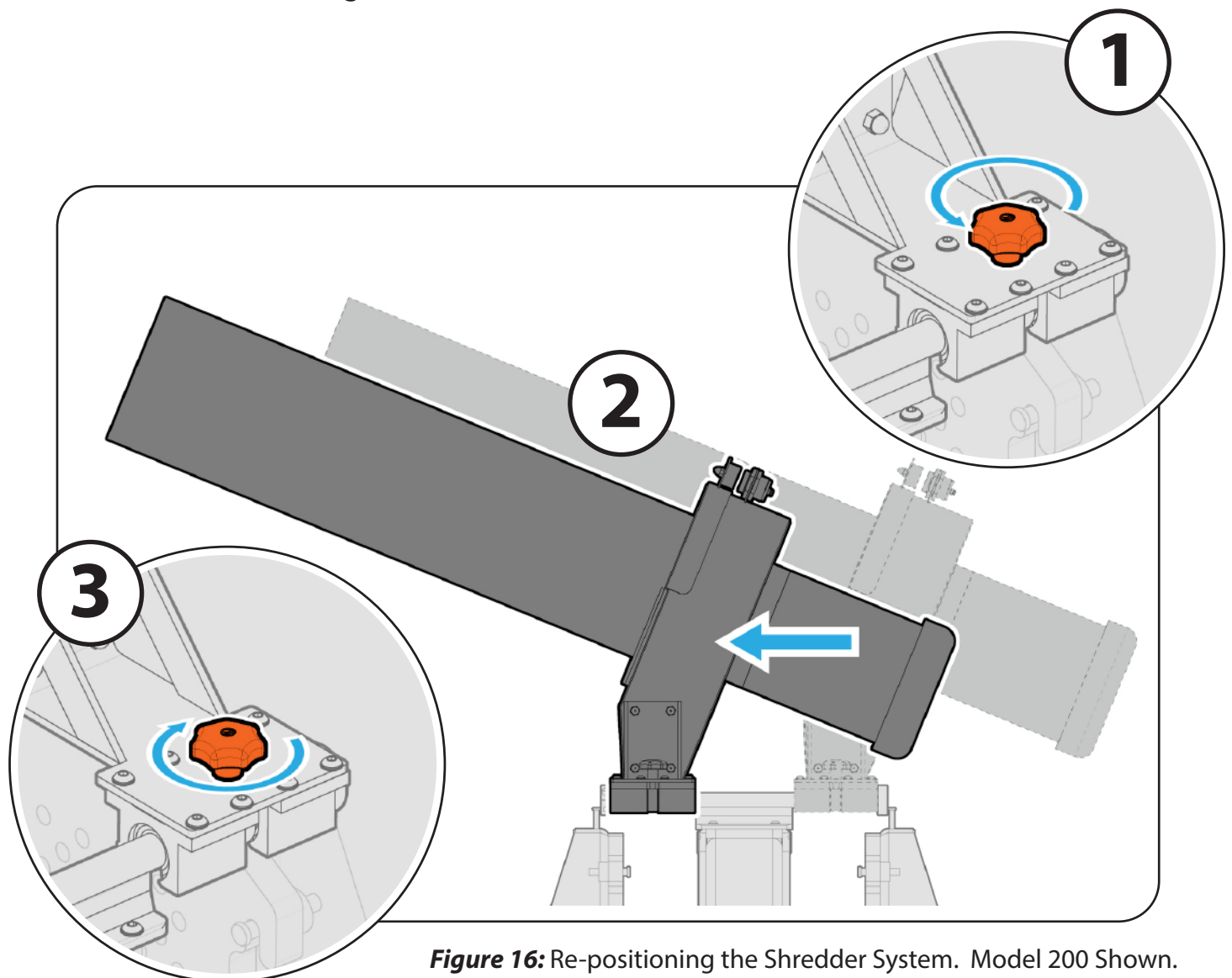
### **NOTE:**

***DO NOT compact the shredded produce in the bag. This will reduce juice yield and may damage or destroy the bag. Some produce may require a lower fill level.***

10. Turn the Shredder System OFF by pressing the Shredder Stop button (RED) on the right-hand side of the Control Panel. **See Section D.2**

## Section D.3 Operating the Shredder System (Con't)

11. Turn the Shredder Lock Knobs (there are two) counter-clockwise to loosen the slide locks (DO NOT REMOVE). See **Figure 16**, Step 1.
12. Slide the Shredder system into position above the desired bag. See **Figure 16**, Step 2.
13. Turn the Shredder Lock Knobs clockwise to tighten the slide locks. Verify that the Shredder System is secure and locked in the new position. See **Figure 16**, Step 3.
14. Repeat Steps 1 to 10 (Page 17) to continue Shredding. Continue on to Section D.4 when the second Press Bag is full.



**Figure 16:** Re-positioning the Shredder System. Model 200 Shown.

## Section D.4 Operating the Press

1. Make sure you have read and thoroughly understand the Equipment Safety components and procedures in **Section C.3**.
2. Verify that the Shredder System is OFF.
3. Make Sure the Press Bag is not overfilled.

**NOTE:**

***DO NOT compact the shredded produce in the bag. This will reduce juice yield and may damage or destroy the bag. Some produce may require a lower fill level.***

4. Verify that the Juice Collection Pan is clean and that the Sanitary Valve is in the closed position. See **Section D.1**
5. Push the Press Start button (GREEN) on the left-hand side of the control panel to turn the Hydraulic Pump Unit on. Wait a few seconds to allow the pump unit to reach operating pressure.
6. Turn the Side Selector switch (**See Section D.2**) in the direction of the press area you want to activate (to the left to press the left-hand zone or to the right to press the right-hand zone).
7. Turn the OPEN/CLOSE momentary switch to the CLOSE position and then release it. This will cause the equipment to begin pressing (squeezing) the selected Press Bag.

**NOTE:**

***Juice will start flowing into the Juice Collection Pan. The shredded produce will also start to rise in the bag. If the bag overflows then it was too full and the level may need to be adjusted during the next shred-fill-press cycle.***

***The equipment will hold and lock in the full closed position. It will not retract (open) until the OPEN/CLOSE momentary switch is turned to the OPEN position and released.***

8. When the juice flow slows to a drip:  
Turn the OPEN/CLOSE momentary switch to the OPEN position and then release it. This will cause the equipment to stop pressing (squeezing) and return to the open position.
9. Turn the Side Selector switch (**See Section D.2**) in the direction of the un-pressed bag.
10. Turn the OPEN/CLOSE momentary switch to the CLOSE position and then release it. This will cause the equipment to begin pressing (squeezing) the selected Press Bag.

**NOTE:**

***Juice will start flowing into the Juice Collection Pan. The shredded produce will also start to rise in the bag. If the bag overflows then it was too full and the level may need to be adjusted during the next shred-fill-press cycle.***

***The equipment will hold and lock in the full closed position. It will not retract (open) until the OPEN/CLOSE momentary switch is turned to the OPEN position and released.***



## Section D.4 Operating the Press (Con't)

11. When the juice flow slows to a drip:  
Turn the OPEN/CLOSE momentary switch to the OPEN position and then release it. This will cause the equipment to stop pressing (squeezing) and return to the open position.
12. When the press is fully open:  
Turn the Press off by pressing the Stop button (RED) on the left-hand side of the control panel. This stop the Hydraulic Pump Unit.
13. Use a DULL wooden or plastic spoon to break up the cake (the squeezed produce) in the bags.

**NOTE:**

*DO NOT use a knife, fork, or similarly sharp or pointed object to break up the cake. Failure to use a dull instrument may pierce or cut the bag and void it's warranty.*

*Do NOT twist, wring, or fold the bag and attempt to press it again. Pressing a twisted, wrung, or folded bag in the press will damage the bag and void it's warranty.*

14. Take the Press Bags out of the equipment and empty the cake.
15. Re-position the Press Bags.
16. Repeat the Shred-Fill-Press Cycle (Section D.3 and D.4) to continue Juicing.

## Section D.5 Juicing

This section is intended to provide you with basic recommendations regarding shredding and pressing various types of produce. Produce type and quality, juice texture, Shredder Blade selection, Press Bag selection, and other customer specific requirements are all contributing factors to the finished product. As such, what follows should be considered as a guide only. Customers are encouraged to experiment with these variables to create a juice product that meets their individual needs. This guide is not all inclusive, but does attempt to highlight the produce types most commonly juiced.

Please pay special attention to all Notes and Cautions.

***Juiced Rite is not responsible for the customer's produce preparation methods. This includes the washing or sanitization of produce to be shredded and juiced.***

### Special Notes:

The Juiced Rite Model 400 Juice Press can accommodate virtually any type of produce. There are, however, some very specific (and very important) cautions that must be followed when using the machine to process certain produce types. Please pay special attention to these cautions, as failure to do so may result in equipment damage and a voided warranty.

#### **Citrus Fruits:**

It is critical that citrus fruits be **completely peeled** before being introduced to the Shredder System. Failure to remove the peels will immediately void the limited warranty on Shredder Blades, Press Bags, and Press Boards.

#### **Stone Fruits (Peaches, Pears, Apricots, etc.):**

The **pit must always be removed** before introduction to the equipment. NEVER place a pit or stone down the Shredder Tube or into a Press Bag. Juiced Rite equipment is not designed to accommodate the pits or stones from these fruits. These items will damage the equipment and void the warranty.





#### **Leafy Greens (Spinach, Kale, Parsley, Chard, etc.):**

Leafy Greens can be fibrous and tough.

**DO NOT place more than a couple handfuls of un-compacted leafy greens down the Shredder Tube at any one time.** The Produce Plunger should only be used with LIGHT AND GENTLE force. Placing too much of this produce, or using too much force on the Produce Plunger, will cause the Shredder System to bog down and/or stall. Boggling or Stalling the Shredder System will damage the motor and void the warranty.

## Section D.5 Juicing

### Produce Guide:

Produce	Shredder Blade	Shredder Speed	Produce Plunger	Notes
Apples	5/16"	75-100%	<b>Gentle and Light Pressure ONLY</b> Produce Plunger should be used with light force only. The weight of the plunger is typically all that is required to ensure produce is completely shredded. DO NOT force or jam produce down the Shredder Tube. Forcing or jamming produce will cause the Shredder System to bog down or stall. This will result in equipment damage and void the warranty on the system.	
Cucumbers	5/16"	100%		
Carrots	1/4" to 5/16"	100%		
Celery	5/16"	100%		
Beets	1/4" to 5/16"	75-100%		
Ginger	3/16" to 5/16"	100%		Cleaning ginger fibers from blade can be time consuming. Considering running ginger as the last ingredient before pressing.
Tomatoes	5/16"	35-50%		
Pineapple	5/16" to 1/2"	65-100%		Top and Tail Pineapple. Place down Shredder Tube tail end first.
Watermelon	5/16" to 1/2"	50-75%		
Kale	1/4" to 5/16"	100%		 <b>LEAFY GREEN:</b> Shred 2-3 handfuls at a time. DO NOT bog or stall Shredder System.
Romain	1/4" to 5/16"	100%		 <b>LEAFY GREEN:</b> Shred 2-3 handfuls at a time. DO NOT bog or stall Shredder System.
Spinach	1/4" to 5/16"	100%		 <b>LEAFY GREEN:</b> Shred 2-3 handfuls at a time. DO NOT bog or stall Shredder System.
Parsley	1/4" to 5/16"	100%		 <b>LEAFY GREEN:</b> Shred 2-3 handfuls at a time. DO NOT bog or stall Shredder System.

## Section E.1 General Cleaning and Sanitizing Guidelines

This machine makes fresh and unpasteurized juice. Customers are encouraged to follow Good Manufacturing Practices (GMPs) relating to food safety.

### **CAUTION**

***Unplug the equipment before attempting to perform any cleaning. This will eliminate the risk of electrical shock or accidental actuation.***

#### **NOTE:**

***DO NOT use steel wool, wire brushes, or other similarly hard or sharp tools to clean any part of this equipment. Juiced Rite only recommends the use of properly sanitized sponges, cloths, Scotch-Brite™ pads, nylon bristled brushes, and other non-abrasive cleaning tools on equipment components.***

***Juiced Rite recommends the use of a dish detergent and water for cleaning purposes. Verify that the detergent is bleach-free, phosphate-free, chlorine-free, dye-free, and fragrance-free. Detergents with dyes may stain or otherwise discolor certain components.***

***DO NOT use bleach on the Press Boards or Press Bags. Bleach will decrease the usable life of these components.***

1. Confirm that the Main Electrical Disconnect is placed in the OFF position. **Section D.1**
2. Unplug the equipment from the wall or hanging receptacle.
3. Clean removable items (Shredder Tube, Shredder Blade, Blade Holder, Press Boards, and Press Bags) off the machine. Juiced Rite recommends these items be cleaned in a sink, sanitized, and dried before returning to use.

Directions for removing and cleaning specific parts of the equipment:

Blade Holder: See **Section E.2**  
Press Boards: See **Section E.3**  
Press Bags: See **Section E.3**

4. A wipe down is generally sufficient to ensure proper cleanliness and sanitization. Pay specific attention to the notes listed above. When using Scotch-Brite™ or similar scrubbing pads: scrub only in the direction of the metal grain. This will keep your machine looking its best.
5. Make sure all organic particulate matter is completely removed from all parts of the equipment.

### **SANITIZING EQUIPMENT, BOARDS, AND BAGS:**

***Juiced Rite recommends that the equipment, Press Boards, and Press Bags be sanitized using a quaternary ammonium sanitizer solution. Consult sanitizer manufacturers instructions, and any appropriate local, state, and federal government recommendations for sanitizer solution concentrations.***

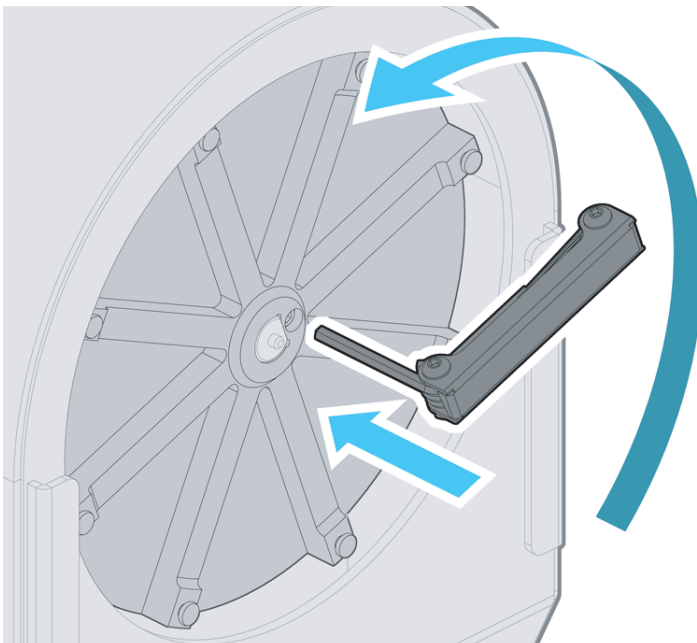
6. Wash-down procedures can be found in **Section E.4**.

## Section E.2 Cleaning Shredder System

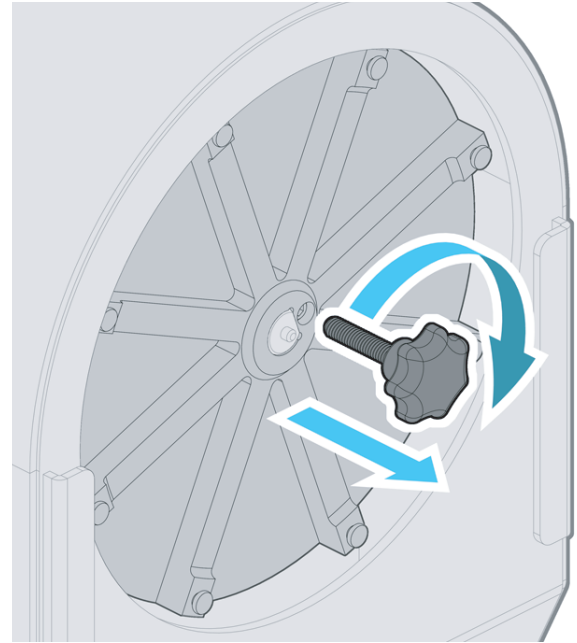
1. Remove the Shredder Tube, Shredder Blade, and Blade Holder. Place these items in a sink to clean.

### To Remove the Blade Holder:

- A. Using the supplied Hex Key Tool Set, remove the cap-head screw that secures the Blade Holder to the Shredder Hub. See **Figure 17a**.
- B. Thread (clockwise) the supplied Blade Removal Knob into the Blade Holder. Pull the Removal Knob to assist in the removal of the Blade Holder. See **Figure 17b**.



**Figure 17a:** Remove the cap-screw that retains Blade Holder.



**Figure 17b:** Use the Blade Removal Knob to help remove the Blade Holder.

### CAUTION

**DO NOT run the Shredder System with a loose or missing screw and lock washer. This will result in premature failure of the Shredder Motor bearings and void the motor warranty. When re-installing the Blade Holder: DO NOT OVER-TIGHTEN the cap-screw. The screw only needs to be snug. Over-tightening the screw will weaken it and cause it to fail when attempting to remove it at a later time. A broken screw will be difficult to replace and will not be covered under the equipment warranty. Five (5) spare screws were provided with the equipment. Additional screws and washers can be ordered from Juiced Rite.**

2. Use hot water, detergent, and approved cleaning tools to thoroughly clean the removable Shredder System parts. See CAUTION on following page. Verify that no organic (food) particulate matter remains on these parts.



## Section E.2 Cleaning Shredder System (Con't)

### **CAUTION**

*Shredder Blades are Sharp! Use extreme caution when cleaning Shredder Blades.*

#### **NOTE:**

*DO NOT use steel wool, wire brushes, or other similarly hard or sharp tools to clean any part of this equipment. Juiced Rite only recommends the use of properly sanitized sponges, cloths, Scotch-Brite™ pads, nylon bristled brushes, and other non-abrasive cleaning tools on equipment components.*

*Juiced Rite recommends the use of a dish detergent and water for cleaning purposes. Verify that the detergent is bleach-free, phosphate-free, chlorine-free, dye-free, and fragrance-free. Detergents with dyes may stain or otherwise discolor certain components. Juiced Rite only recommends the use of quaternary ammonium sanitizers. See sanitizing Note on page 23.*

3. Rinse with water and set aside to dry. Sanitize and Store these components in a clean, contaminant-free, environment until the next use.
4. Clean the interior and exterior of the Shredder Housing (the parts of the Shredder System fixed to the equipment). Pay special attention to the interior, as this is the location where particulate matter is most likely to be found.
5. When re-installing Shredder System Components:  
Take extra care to ensure that the Blade Holder is properly installed:
  - A. Place the Blade Holder on the Shredder Hub (attached to the Shredder Motor shaft) and press firmly to ensure it is fully seated.
  - B. Start, by hand, one of the supplied screws (with lock washer) into the threaded hole in the Shredder Hub. Use the Hex Key Set to fully thread the screw until the head of the screw bottoms out. Turn the screw slightly to ensure a snug fitment. **DO NOT** over-tighten the screw.
6. See sanitizing Note on page 23.

### **CAUTION**

***DO NOT run the Shredder System with a loose or missing screw and lock washer. This will result in premature failure of the Shredder Motor bearings and void the motor warranty. When re-installing the Blade Holder: DO NOT OVER-TIGHTEN the cap-screw. The screw only needs to be snug. Over-tightening the screw will weaken it and cause it to fail when attempting to remove it at a later time. A broken screw will be difficult to replace and will not be covered under the equipment warranty. Five (5) spare screws were provided with the equipment. Additional screws and washers can be ordered from Juiced Rite.***

## Section E.2 Cleaning Shredder System (Con't)

Overtightening the Blade Holder Screw (see **Figure 17c**) will damage the screw threads. This makes it very likely that the screw head will shear off when attempting to remove the screw to service or clean the Blade Holder. ***The life of this screw is rated at 1 MONTH***, this means it should be replaced on a monthly basis. The high collar lock washer **MUST** be installed with the screw. When installing the screw: **ONLY 1/4 of a turn (beyond snug)** is required to properly seat the screw. **DO NOT OVERTIGHTEN THE SCREW.** Broken/shorn screws are **NOT** covered under the machine warranty. Breaking/shearing the screw off in the Blade Holder will require replacement of the Blade Holder.

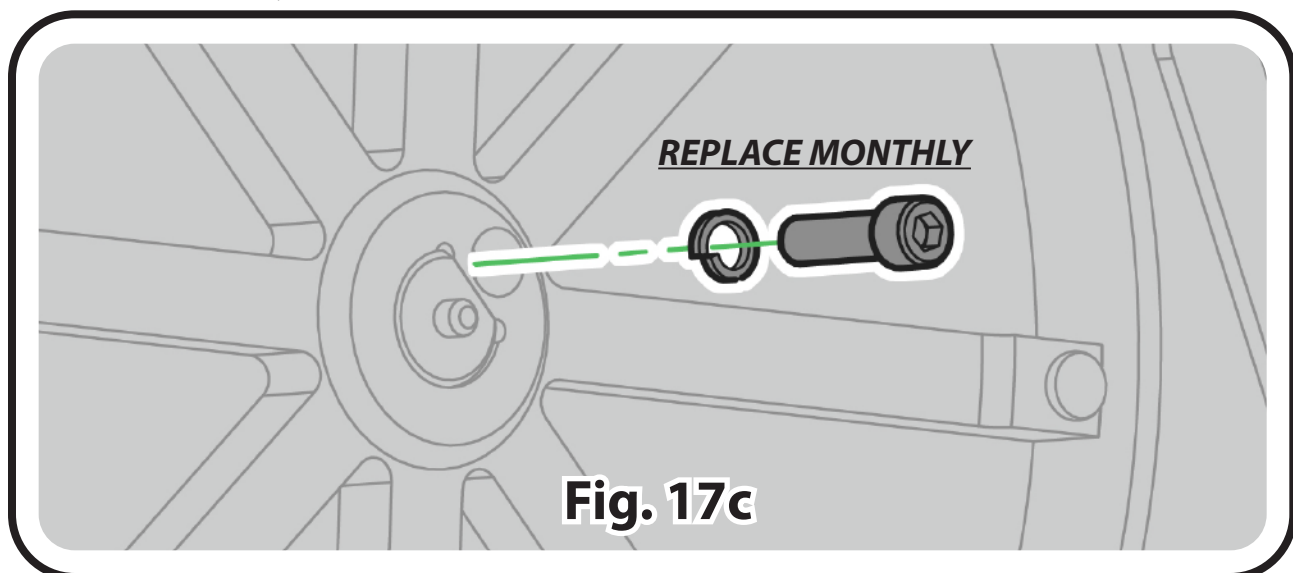
**Replacement Washers and Screws can be ordered from Juiced Rite.**

### **CAUTION**

***DO NOT run the Shredder System with a loose or missing screw and lock washer. This will result in premature failure of the Shredder Motor bearings and void the motor warranty. When re-installing the Blade Holder: DO NOT OVER-TIGHTEN the cap-screw. The screw only needs to be snug. Over-tightening the screw will weaken it and cause it to fail when attempting to remove it at a later time. A broken screw will be difficult to replace and will not be covered under the equipment warranty. Five (5) spare screws were provided with the equipment. Additional screws and washers can be ordered from Juiced Rite.***

### **CAUTION**

***Unplug the equipment and turn the Main Electrical Disconnect to the "OFF" position before servicing Shredder System.***



**Fig. 17c**

## Section E.3 Cleaning Press Boards and Bags

### Cleaning Press Boards

**NOTE:**

**DO NOT use bleach on the Press Boards. Juiced Rite only recommends the use of quaternary ammonium sanitizers. See sanitizing Note on page 23.**

1. Use hot water, detergent, and approved cleaning tools to thoroughly clean the Press Boards. Verify that all organic (food) particulate matter has been removed.

**NOTE:**

**DO NOT use steel wool, wire brushes, or other similarly hard or sharp tools to clean any part of this equipment. Juiced Rite only recommends the use of properly sanitized sponges, cloths, Scotch-Brite™ pads, nylon bristled brushes, and other non-abrasive cleaning tools on equipment components.**

**Juiced Rite recommends the use of a dish detergent and hot water for cleaning purposes. Verify that the detergent is bleach-free, phosphate-free, chlorine-free, dye-free, and fragrance-free. Detergents with dyes may stain or otherwise discolor certain components.**

2. Rinse, dry, and sanitize Press Boards before re-installing them on the equipment.

### Cleaning Press Bags

**NOTE:**

**DO NOT use bleach on the Press Bags. DO NOT use hot water to clean Press Bags. DO NOT allow bags to dry out before cleaning them.**

1. Immediately after juicing: Rinse bags thoroughly with **COLD WATER**. Bags can be turned inside out and rinsed to ensure all particulate matter and juice remnants are removed.
2. Hand wash with **WARM WATER** and an appropriate detergent. DO NOT use sharp or hard objects/tools to clean the bags. This may puncture or tear the fabric.

**NOTE:**

**Verify that the detergent is bleach-free, phosphate-free, chlorine-free, dye-free, and fragrance-free. Juiced Rite only recommends the use of quaternary ammonium sanitizers. See sanitizing Note on page 23.**

3. Sanitize and Rinse bags thoroughly with **COLD WATER**.
4. Fold the bags (when wet) and place them in a plastic bag.
5. Store bags in a freezer until ready to use again. This will inhibit bacteria growth and guarantee the bags are clean and food-safe when used again.

**NOTE:**

**It is normal for bags to become discolored with use.**

## Section E.4 Wash-down Procedures

Read this section thoroughly, paying special attention to all NOTES and CAUTIONS, before attempting a wash-down of the equipment. The Shredder System and press area (where the bags and boards are located), are the only areas that should be subjected to continuous or sustained flow of water. Failure to correctly follow these procedures will void the equipment warranty.

### CAUTION

**DO NOT USE A HIGH PRESSURE WATER SUPPLY. DO NOT use a pressure washer or high-pressure nozzle to clean this equipment. Juiced Rite recommends the use of a low pressure water supply (consider half the flow of a garden hose with no nozzle attached).**

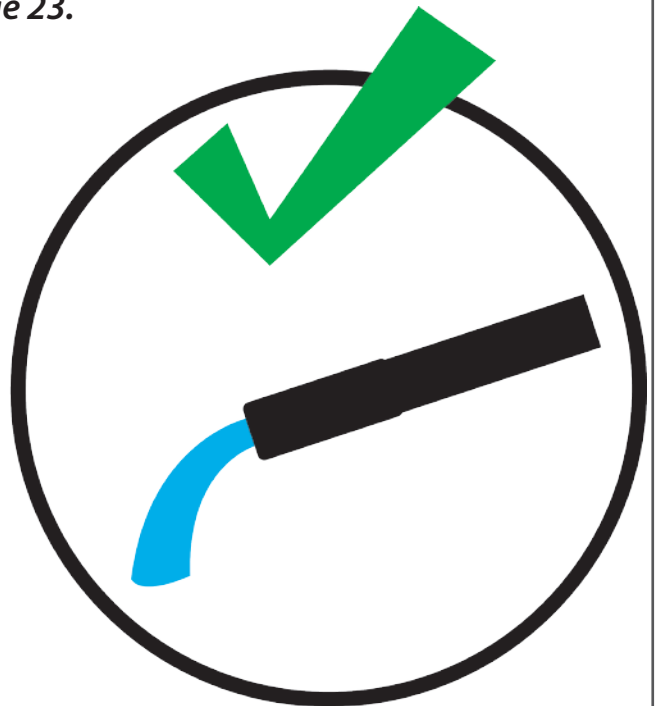
### NOTE:

**DO NOT use steel wool, wire brushes, or other similarly hard or sharp tools to clean any part of this equipment. Juiced Rite only recommends the use of properly sanitized sponges, cloths, Scotch-Brite™ pads, nylon bristled brushes, and other non-abrasive cleaning tools on equipment components.**

**Juiced Rite recommends the use of a dish detergent and hot water for cleaning purposes. Verify that the detergent is bleach-free, phosphate-free, chlorine-free, dye-free, and fragrance-free. Juiced Rite only recommends the use of quaternary ammonium sanitizers. See sanitizing Note on page 23.**



**NO**



**YES**

## Section E.4 Wash-down Procedures (Con't)

1. Turn the Electrical Disconnect to the OFF position (**Section D.1**).
2. Unplug the equipment. Cover or store the plug in a location where it cannot get wet. A plastic bag may be used to further isolate the plug from water.
3. Remove, if necessary, the machine Safety Guards (See **Section A.1** and **C.1** for the location of these guards).
4. Cover the Control Panel with a plastic bag.

### NOTE:

*The Control Panel is water resistant, but it should never be subjected to a direct application of water during the wash-down procedure.*

5. Take a moment to examine the Hydraulic Pump Unit (See **Section A.1**). Some older machines have a bright orange vent-cap attached to the lower part of the unit. If a bright orange vent-cap is present on your equipment: **cover it with a plastic bag.**
6. Remove the Shredder Tube, Blade, Blade Holder, Press Bags, and Press Boards. Clean these items separately using procedures outlined in **Section E.1** through **E.3**.
7. Lightly rinse the Shredder Housing, Platens, and the area under the guarding.
8. Wipe-down/scrub these components using the appropriate cleaning tools and detergent. Verify that all particulate matter has been removed. Rinse again.
9. Wipe-down and dry entire machine. Remove all excess water.

### ⚠ CAUTION

**DO NOT ALLOW WATER TO PUDDLE ON ANY PART OF THE MACHINE. Wipe-down immediately after washing.**

10. The equipment may be sanitized (with the sanitizer of your choice). Juiced Rite recommends that any sanitizer be applied in a wipe-on, wipe-off fashion. Sanitizer should only need to be applied to areas exposed to direct food contact. Do not allow sanitizer to puddle or pool on any part of the machine. ***Juiced Rite only recommends the use of quaternary ammonium sanitizers. See sanitizing Note on page 23.***

### ⚠ CAUTION

**DO NOT use sanitizing agents on the Main Electrical Enclosure. They may damage the water-tight seals.**

11. Allow equipment to dry completely before returning to use.
12. Re-install the machine Safety Guards (if removed).

### ⚠ CAUTION

**DO NOT attempt to run the equipment without the Machine Guarding in place. Doing so could result in injury.**

12. Verify that plug is COMPLETELY dry before plugging the machine in.

## **Section F      Maintenance**

The Juiced Rite Model 400 Juice Press has been designed to require a minimum amount of maintenance. Following these recommended procedures will help ensure the equipment remains trouble-free for many years. Failure to follow these procedures accurately or on-time may damage the equipment and void any remaining warranty.

### **Section F.1      Daily Maintenance**

1. Verify that the electrical plug is dry before plugging the equipment in.
2. Inspect Press Bags for holes.
3. Wipe down and sanitize the machine. Do not let food particles dry on the equipment.
4. Verify that Blade Holder Screw and Lock Washer are snug.
5. Grease each of the Slide Bearings on the Shredder System (**See Page 35**).

### **Section F.2      Weekly Maintenance**

1. Verify that all fasteners are in place and tight.
2. Inspect hydraulic lines and fittings for leaks. Tighten any loose fittings (**See Page 34**).
3. Remove machine Safety Guards. Verify that surfaces are clean and free of particulate matter and contaminants.
4. Open Main Electrical Enclosure. Wipe up any condensation that may have formed inside the box.

### **Section F.3      Monthly Maintenance**

1. Verify that all fasteners are in place and tight.
2. Inspect hydraulic lines and fittings for leaks. Tighten any loose fittings.
3. Replace Blade Holder Screw. **See Page 26**

### **Section F.4      Quarterly Maintenance**

1. Verify that all fasteners are in place and tight.
2. Inspect hydraulic lines and fittings for leaks. Tighten any loose fittings.
3. Replace any worn or missing Caution or Safety Stickers. Contact Juiced Rite for replacements.
4. Check the Hydraulic Oil level, Top Off if necessary. See procedure on following page.



## Section F.3 Quarterly Maintenance (Con't)

### Topping Off the Hydraulic Fluid

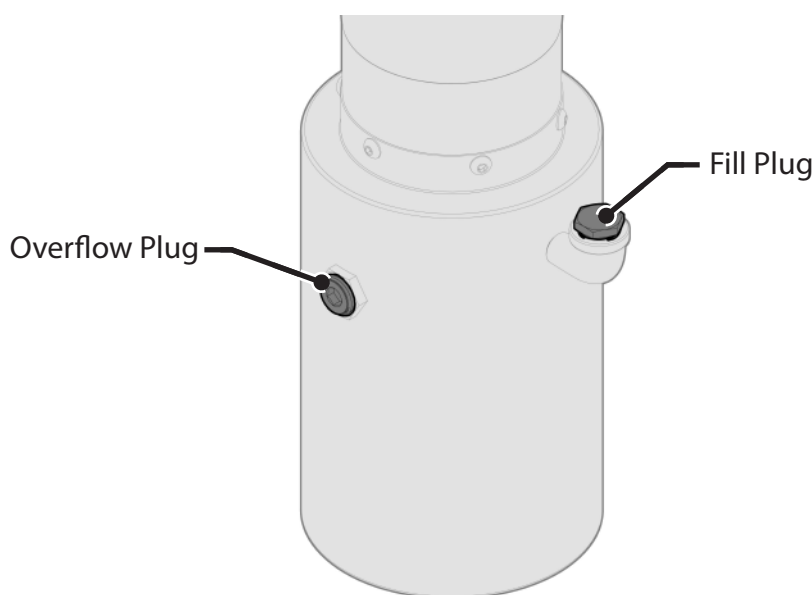
**NOTE:**

*Juiced Rite only recommends the use of BioFlo FG 32/46 Food-Grade hydraulic oil.*

**⚠ CAUTION**

*Failure to properly follow these steps may allow water into the hydraulic system. This will result in reduced operating pressure and could damage the system. Please follow these steps exactly as indicated.*

1. This procedure must be performed when the machine has been allowed to sit, unused, for several hours (preferably overnight). The machine must be "cold".
2. Verify that the Main Electrical Disconnect is in the "OFF" position and that the Pressure Gauge reads "0" (zero).
3. Loosen the Overflow Plug slightly (DO NOT REMOVE). See **Figure 18**  
Oil will leak out if the reservoir is full: No oil needs to be added. Tighten the Overflow Plug if oil leaked out when loosened. Do not continue the procedure.
4. While the Overflow Plug is loose, Remove the Fill Plug.
5. Use a funnel to add oil to the reservoir. Go Slowly. Stop adding oil when it begins to seep or leak out of the Overflow Plug.
6. Tighten the Overflow Plug. Replace and tighten the Fill Plug.



**Figure 18:** Hydraulic Oil Reservoir

## Section F.5 Yearly Maintenance

### Flushing the Hydraulic System

The following information details the procedure for flushing the hydraulic system. Care must be taken to avoid damaging any of the components removed during the procedure.

#### CAUTION

*This procedure requires the use of a container to catch all of the “old” fluid when drained.*

1. Locate and remove the six (6) screws retaining the hydraulic reservoir (See **Figure 19**). Remove the reservoir by guiding it straight down. This will expose the pick-up tube.
  - 1a. Remove the Pick-up Tube. Protect the Pick-up Tube from damage or debris.
  - 1b. The reservoir can now be fully removed.
2. Dump any hydraulic fluid contained in the reservoir and then clean the reservoir thoroughly. Make sure the reservoir is dry before moving to the next step.
3. Reinstall the reservoir using the six (6) screws removed in step #1.
4. Loosen the Overflow Plug slightly (DO NOT REMOVE). See **Figure 20**
5. While the Overflow Plug is loose, Remove the Fill Plug. See **Figure 20**
6. Use a funnel to add oil to the reservoir. Go Slowly. Stop adding oil when it begins to seep or leak out of the Overflow Plug.
7. Tighten the Overflow Plug. Replace and tighten the Fill Plug.
8. Place an open container on the floor beneath the filter. This container must be able to accommodate at least 1-2 gallons of fluid.
9. Use an 11/16” wrench to remove the Return Line connecting the bottom of the filter to the pump-reservoir assembly (See **Figure 19**).

#### CAUTION

*Protect this line from damage or debris.*

6. Turn the hydraulic system on by pushing the green START button on the left-hand side of the control panel.
7. Use the Open-Close selector switch to cycle the hydraulic actuator(s) closed and open. Allow the press to close before selecting to open it. Cycle repeatedly until clean hydraulic fluid flows out of the filter.
8. OPTIONAL: Unscrew the bottom of the filter assembly to remove the filter cartridge. Verify that the filter is free from contaminants.
9. Replace the filter cartridge.

10. Replace the Return Line. **See Section F.6** for specific hydraulic fitting instructions.
11. Top off the hydraulic fluid using the following procedure:

## **Topping Off the Hydraulic Fluid**

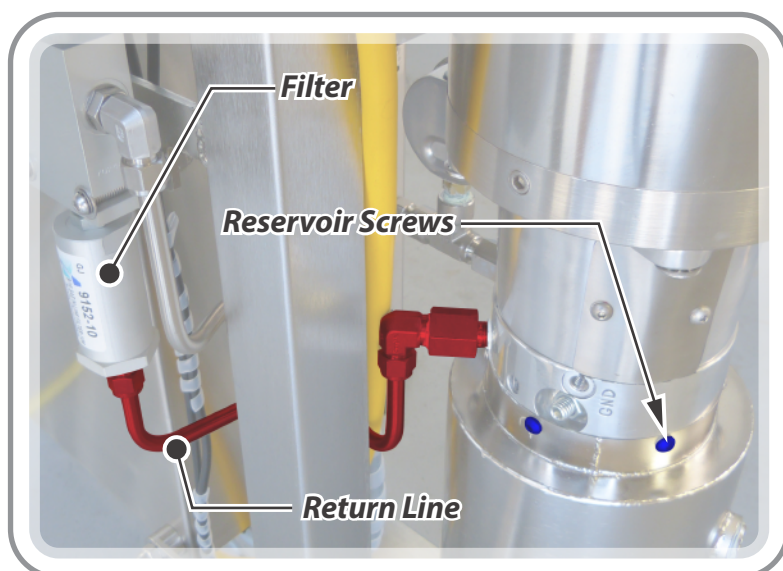
### **NOTE:**

*The proper food grade hydraulic fluid can be ordered from the Juiced Rite website or by calling 1-800-590-9670.*

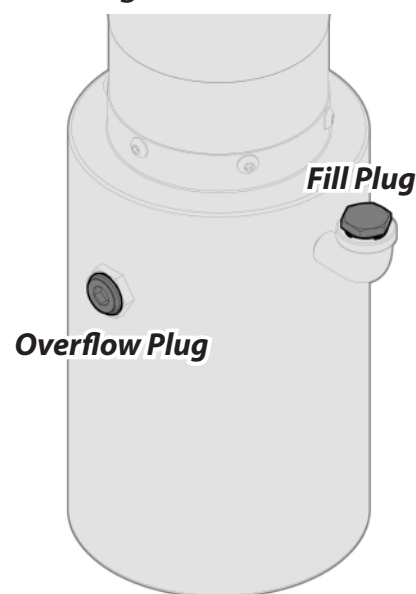
### **CAUTION**

*Failure to properly follow these steps may allow water into the hydraulic system. This will result in reduced operating pressure and could damage the system. Please follow these steps exactly as indicated.*

1. The machine and fluid must be “cold” when this procedure is performed.
2. Verify that the Main Electrical Disconnect is in the “OFF” position and that the Pressure Gauge reads “0” (zero).
3. Loosen the Overflow Plug slightly (DO NOT REMOVE). See **Figure 20**  
Oil will leak out if the reservoir is full: No oil needs to be added. Tighten the Overflow Plug if oil leaked out when loosened. Do not continue the procedure.
4. While the Overflow Plug is loose, Remove the Fill Plug.
5. Use a funnel to add oil to the reservoir. Go Slowly. Stop adding oil when it begins to seep or leak out of the Overflow Plug.
6. Tighten the Overflow Plug. Replace and tighten the Fill Plug.



**Figure 19:** Procedure Components



**Figure 20:** Hydraulic Oil Reservoir

## Section F.6 Miscellaneous Maintenance

### Proper Installation of Hydraulic Fittings

This procedure details the proper way to replace or re-secure the hydraulic fittings on the Model 400 press. The proper installation of hydraulic fittings is key to ensuring a leak-free connection between hydraulic lines and components. Improper installation can damage the o-ring and compromise the seal. A damaged o-ring will fail and the fittings will leak.

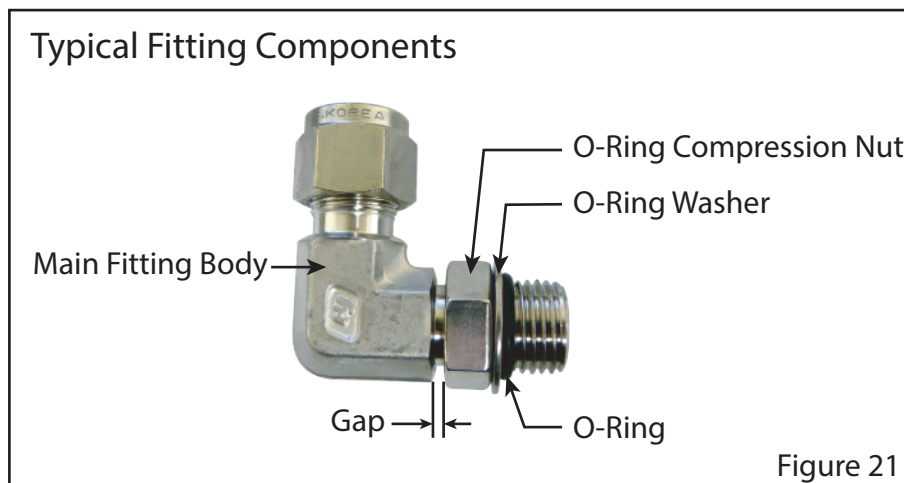


Figure 21

1. Verify there is a gap between the Fitting Body and the O-Ring Compression Nut.
2. Hold the Main Fitting Body and thread the fitting into the port until you feel the O-Ring touch the sealing surface (there will be slight resistance). See **Figure 22**.

DO NOT continue to thread the fitting into the port. Tightening the Body any further will cause the O-Ring to rotate against the sealing surface. This will damage the o-ring.

The orientation of the fitting can be adjusted by opening the gap slightly and repositioning.

3. Grasp the Main Fitting Body with channel-locks or a crescent wrench. Put an open-ended wrench (typically 11/16") on the O-Ring Compression Nut.
4. Hold the Main Fitting Body firmly (do not allow it to rotate) and turn the O-Ring Compression Nut clockwise until the nut is fully tight.

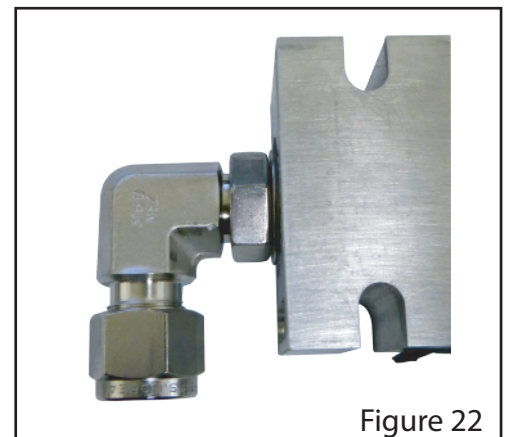


Figure 22

## Section F.6 Miscellaneous Maintenance

### Greasing the Shredder System Slide Bearings

Greasing the Slide Bearings is a maintenance procedure that should be followed on a daily basis. Your Model 400 was supplied with a grease gun and a Food Machinery Grease (FMG) cartridge for this purpose. Failure to keep the Slide Bearings adequately lubricated will result in damage to the Slide Rails.

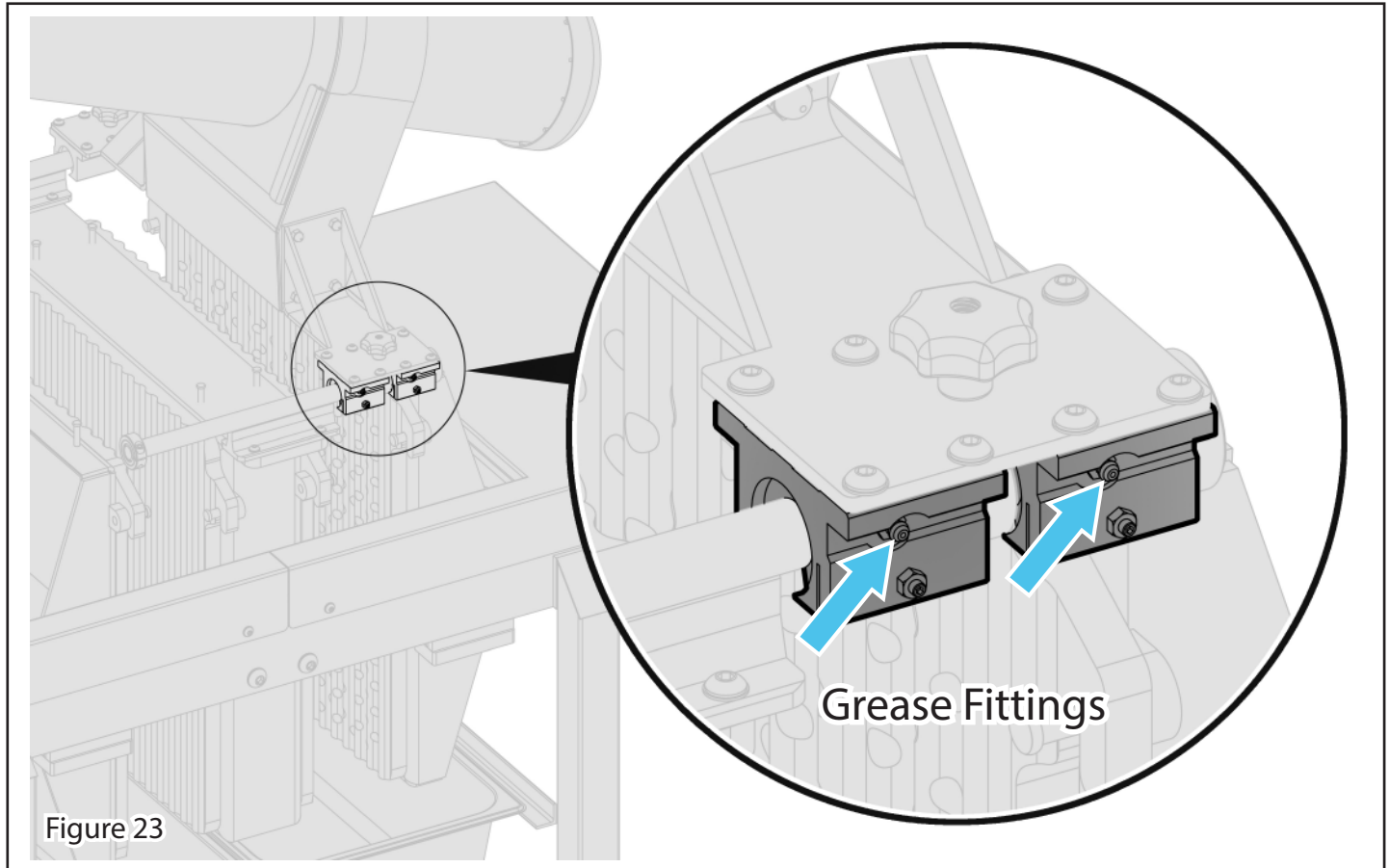


Figure 23

#### **CAUTION**

**DO NOT allow the Slide Bearings to go un-greased for more than two (2) working days. Failure to adequately lubricate these bearings will damage the Slide Rails and will not be covered under any existing warranty.**

1. Locate the grease fitting attached to each Slide Bearing.
2. Connect the Grease Gun to the fitting.
3. Press the lever on the Grease Gun to pump grease into the fitting. "Pump" the gun only once per fitting.

## Section G Troubleshooting

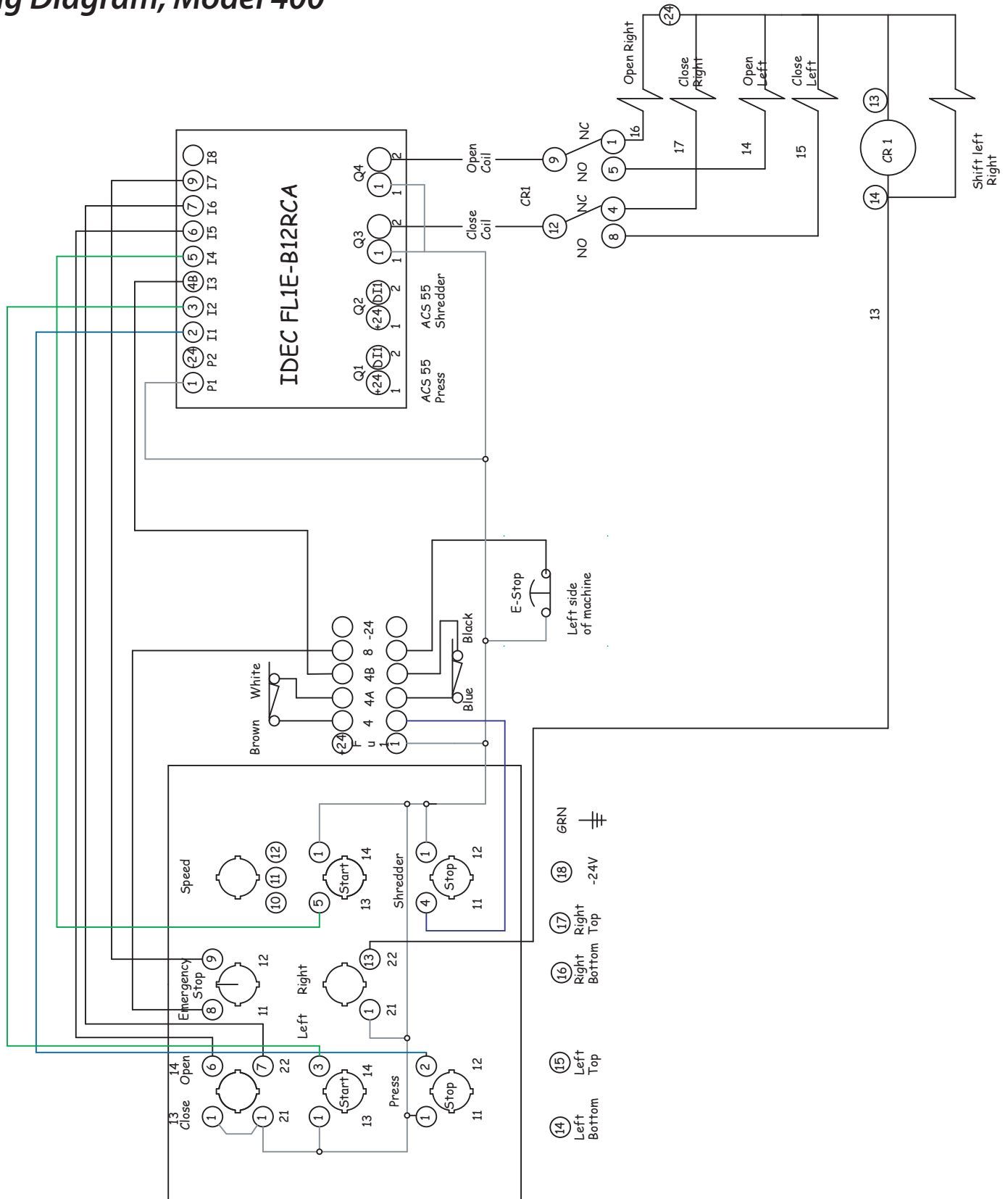
What follows is a partial list of problems you may experience. Most of these issues can be rectified simply and with a minimum of tools and experience. This list is not comprehensive. As such, if you experience a problem with the equipment that is not listed here please call Juiced Rite for technical assistance.

<b>CONDITION</b>	<b>ACTION</b>	<b>SEE PAGE</b>
<b>Press Does Not Turn On</b>	<ul style="list-style-type: none"> <li>• <b>Verify that machine is plugged into proper electrical source.</b></li> <li>• <b>Check that the Main Electrical Disconnect is in the "ON" Position.</b></li> <li>• <b>Confirm that all Emergency Stops are reset (cleared).</b></li> <li>• <i>If condition persists: Call Juiced Rite (1-800-590-9670) for technical assistance.</i></li> </ul>	<p><b>Page 7</b></p> <p><b>Page 14</b></p> <p><b>Page 9</b></p>
<b>Press Does Not Open or Close</b>	<ul style="list-style-type: none"> <li>• <b>Verify that Pump Motor is Running.</b></li> <li>• <b>Confirm that all Emergency Stops are reset (cleared).</b></li> <li>• <i>If condition persists: Call Juiced Rite (1-800-590-9670) for technical assistance.</i></li> </ul>	<p><b>Page 19</b></p> <p><b>Page 9</b></p>
<b>Hydraulic Lines are Leaking</b>	<ul style="list-style-type: none"> <li>• <b>Verify that Hydraulic Fittings are Tight.</b></li> <li>• <i>If condition persists: Call Juiced Rite (1-800-590-9670) for technical assistance.</i></li> </ul>	<b>Page 34</b>
<b>Shredder Does Not Turn On</b>	<ul style="list-style-type: none"> <li>• <b>Verify that Shredder Tube is installed.</b></li> <li>• <b>Verify that Shredder Interlocks are aligned.</b></li> <li>• <b>Confirm that all Emergency Stops are reset (cleared).</b></li> <li>• <i>If condition persists: Call Juiced Rite (1-800-590-9670) for technical assistance.</i></li> </ul>	<p><b>Page 10</b></p> <p><b>Page 10</b></p> <p><b>Page 9</b></p>
<b>Shredder Bogs down or Stalls</b>	<ul style="list-style-type: none"> <li>• <b>Press lightly with Produce Plunger.</b></li> <li>• <b>Verify that Shredder Blade is Sharp.</b></li> <li>• <i>If condition persists: Call Juiced Rite (1-800-590-9670) for technical assistance.</i></li> </ul>	<p><b>Page 17</b></p> <p><b>Page 11</b></p>
<b>Excessive Shredder Vibration</b>	<ul style="list-style-type: none"> <li>• <b>Verify that Blade Holder Screw and Lock Washer are Correctly Installed and Tight.</b></li> <li>• <i>If condition persists: Call Juiced Rite (1-800-590-9670) for technical assistance.</i></li> </ul>	<b>Page 26</b>



### Wiring Diagram, Model 400

### 400 With Idec Control & 3 Way Valve



***THANK YOU for purchasing a Juiced Rite Model 400 Juice Press. Your satisfaction with our product is important to us. Please do not hesitate to contact us with any questions regarding your equipment or this instruction manual.***



**Model 400**