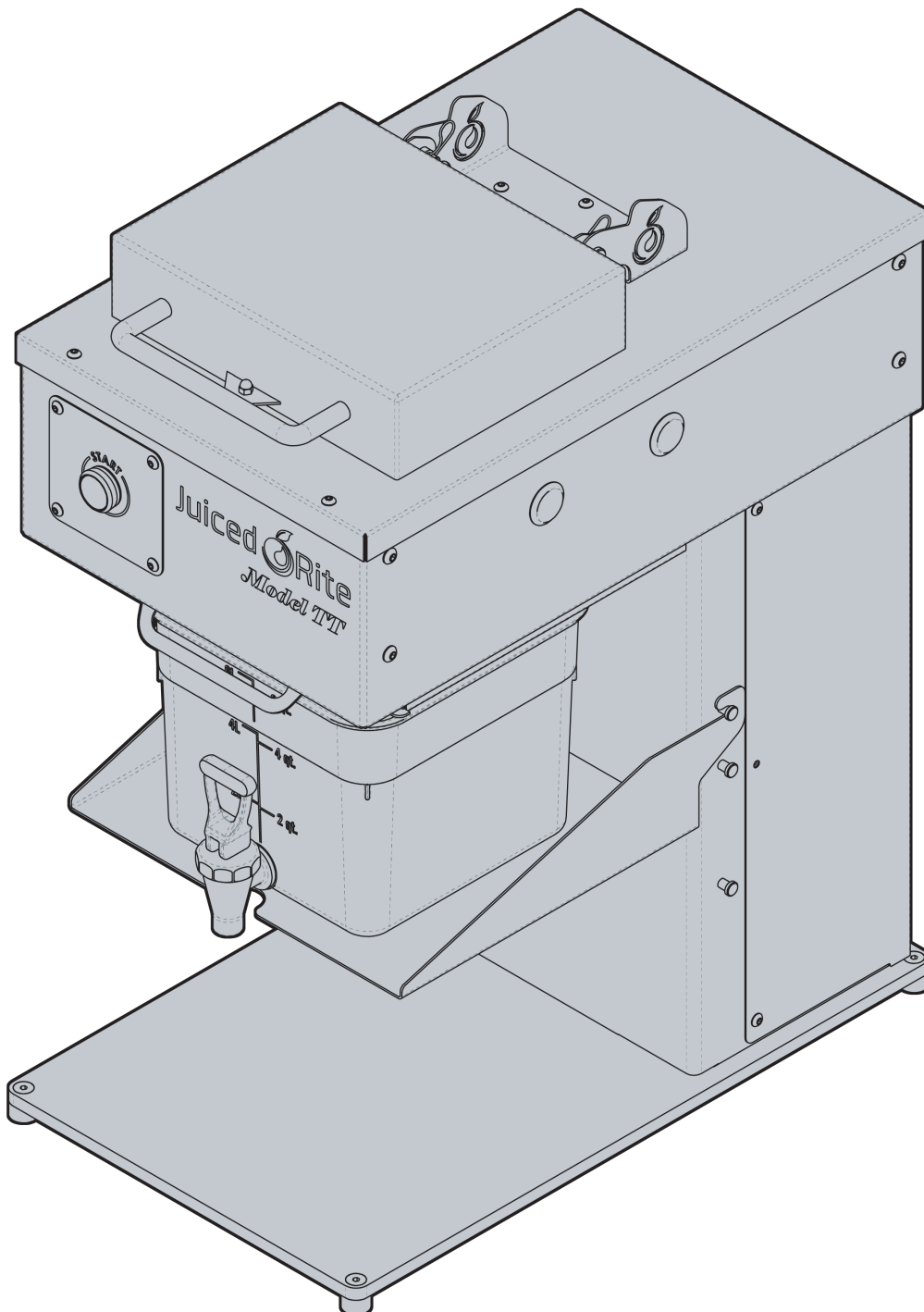


MODEL TT

INSTRUCTION MANUAL





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 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 JUICE RITE FOR THE CORRECT REPLACEMENT ITEMS.**
6. **DO NOT OPERATE THIS EQUIPMENT WITHOUT THE FACTORY SUPPLIED SAFETY GUARDS IN PLACE.**
7. **UNPLUG EQUIPMENT BEFORE SERVICING OR TROUBLESHOOTING.**
8. **UNPLUG EQUIPMENT BEFORE CLEANING.**

SYMBOLS USED IN THIS MANUAL:

NOTE:	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.
CAUTION	CAUTION Indicates a potentially hazardous situation which may result in serious injury.

This Instruction Manual covers the use of the Juiced Rite Model TT 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 SPECIFICATIONS

1 Component Identification..... 4
2 Electrical Connections..... 5

Section B OPERATING INSTRUCTIONS

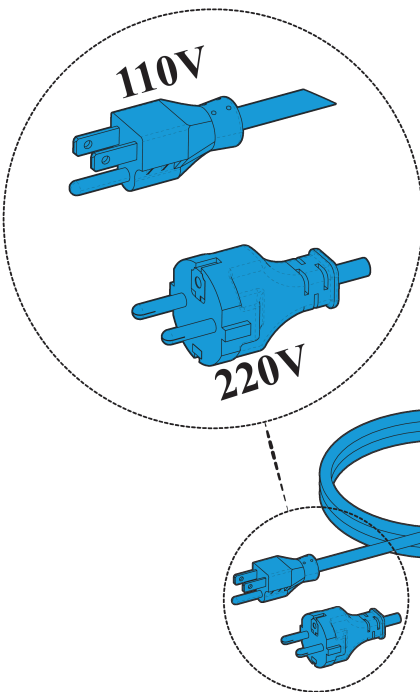
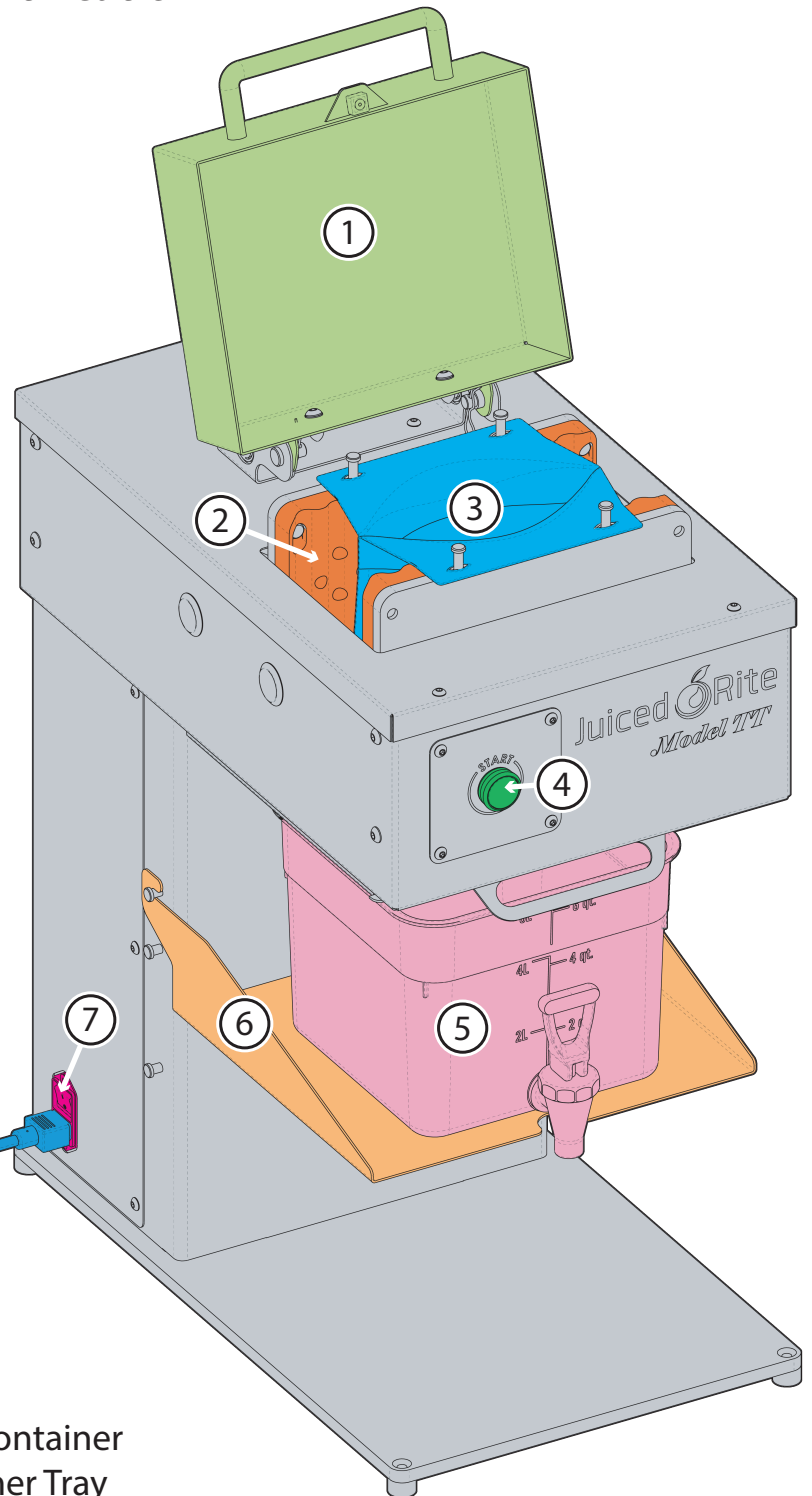
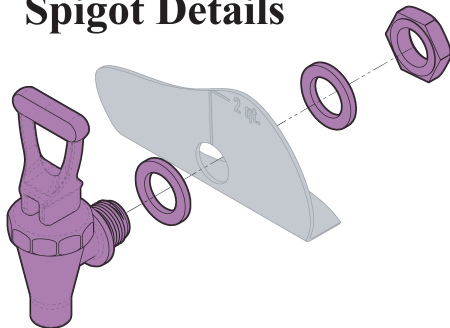
1 Powering Up The Model TT..... 5
2 Operating the Press 6
3 Produce Warnings 7

Section C CARE AND CLEANING

1 General Cleaning Guidelines 8
2 Cleaning Press Boards and Bags 9
3 Wash-down Procedures 10

Section A.1 Component Identification

Spigot Details



- | | |
|-----------------|--------------------|
| 1. Lid | 5. Juice Container |
| 2. Press Boards | 6. Container Tray |
| 3. Press Bag | 7. Power Switch |
| 4. Start Button | 8. Power Cord |

Section A.2 Electrical Connections

NOTE:

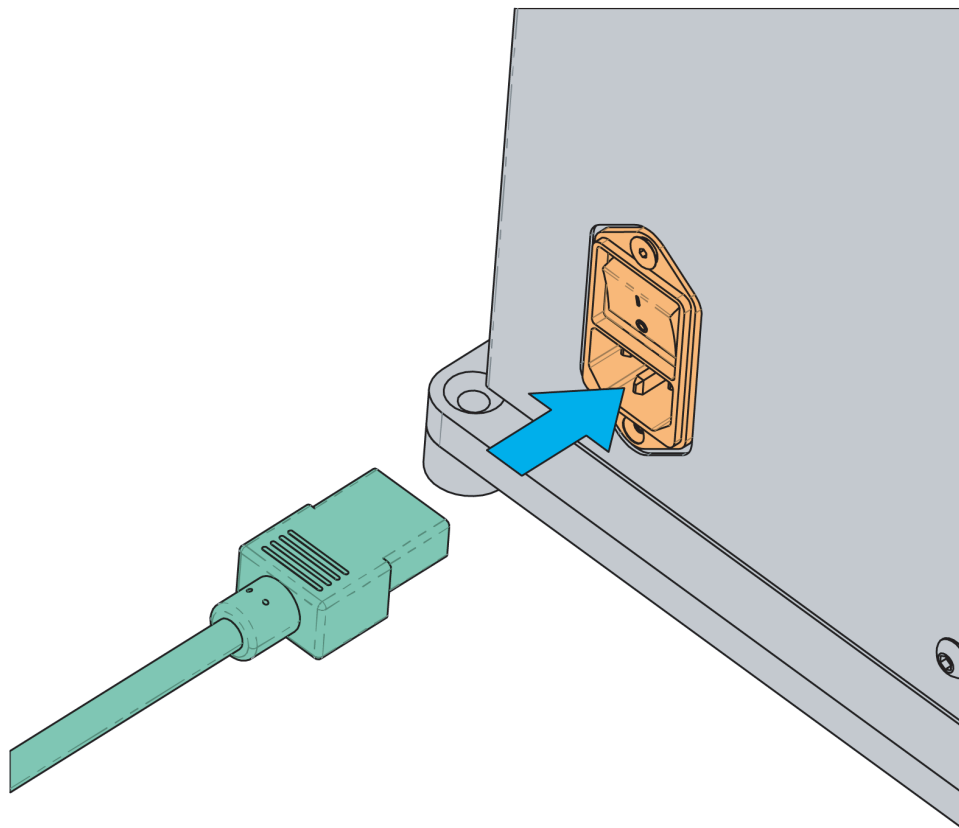
This equipment requires 115-220 Volt AC, Single Phase (1 Φ) circuit. This circuit should be equipped with a 15 Amp Breaker (2 Pole Breaker).

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.

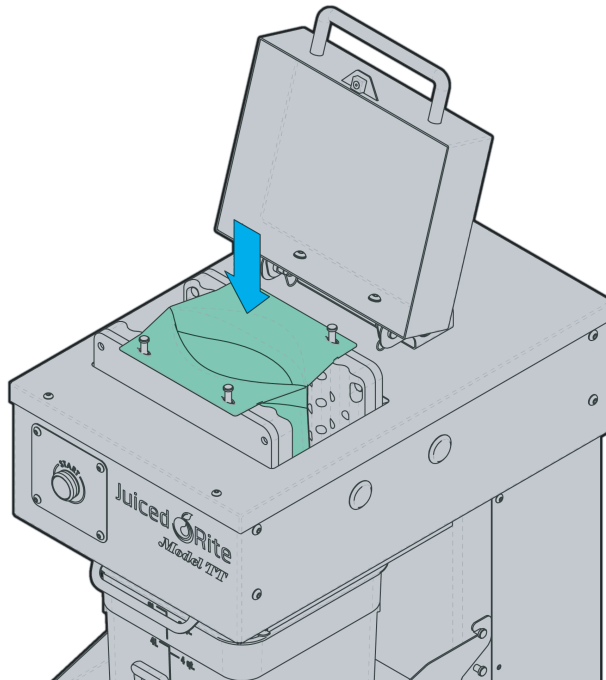
Section B.1 Powering up the Model TT

1. Connect the supplied Power Cord (8) into the Power Switch (7) on the left side of the Model TT.
2. Plug the Power Cord (8) into the wall outlet.
3. Flip the Power Switch (7) to the ON position.

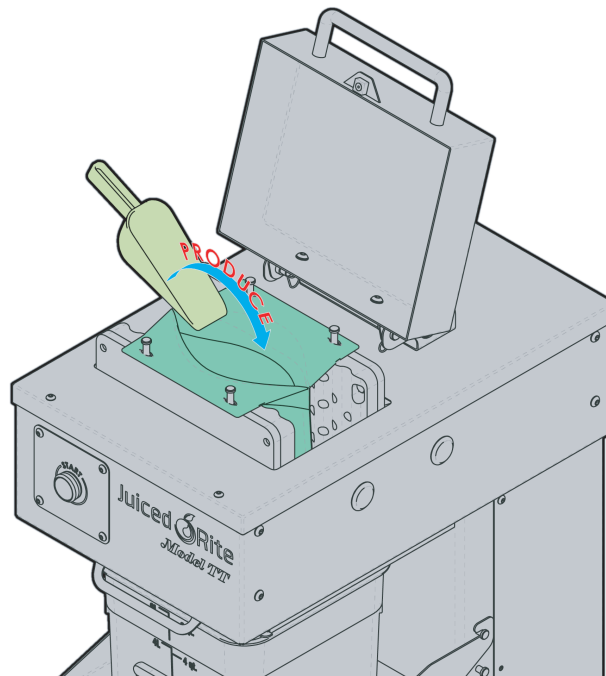


Section B.2 Operating the Press

1. Install the Press Bag (3) by placing the four eyelets over the bag pins.

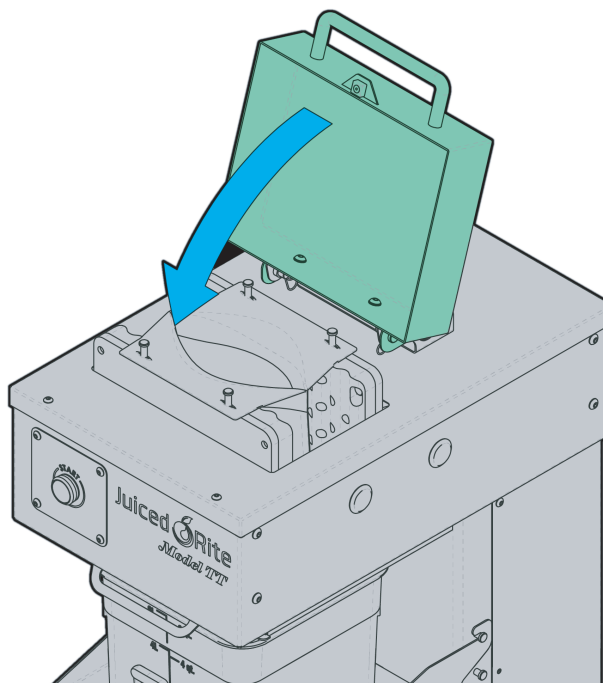


2. Fill the bag with reduced/shredded produce. Do NOT try and press whole fruits and vegetables. **DO NOT compact the shredded produce in the bag. This will reduce juice yield and may damage or destroy the bag. Some produce may require a lower fill level.**



Section B.2 Operating the Press (Continued)

4. Close the Lid.



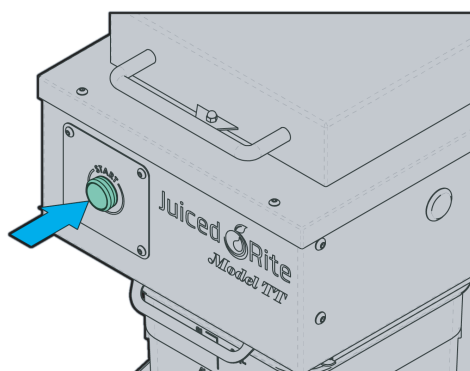
5. Press the Close Button on the front of the machine.

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 machine safety interlock will not allow the press to close without the lid in the full down position. Do not attempt to open the lid while the machine is in operation. This will cause the machine to stop pressing.

The Model TT will “time out” at the end of the pressing cycle and automatically return to the open position. The press motor will stop once the cycle is complete.



Section B.2 Operating the Press (Continued)

6. Open the lid after the machine has completed pressing, returned to the home position, and has switched off.
7. Take the Press Bag out of the equipment and empty the cake.
8. Re-position the Press Bag.
9. Fill the bag with "new" produce and repeat the press sequence.

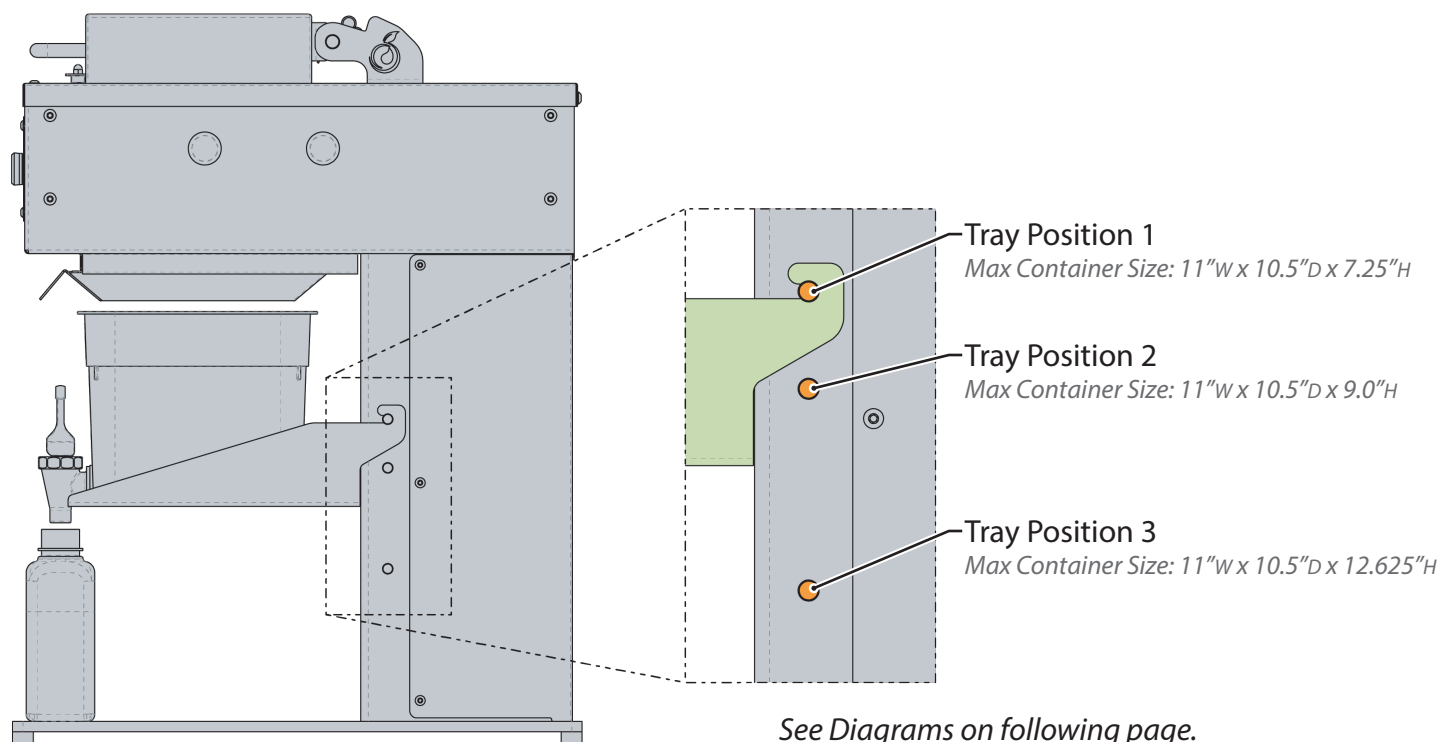
NOTE:

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.

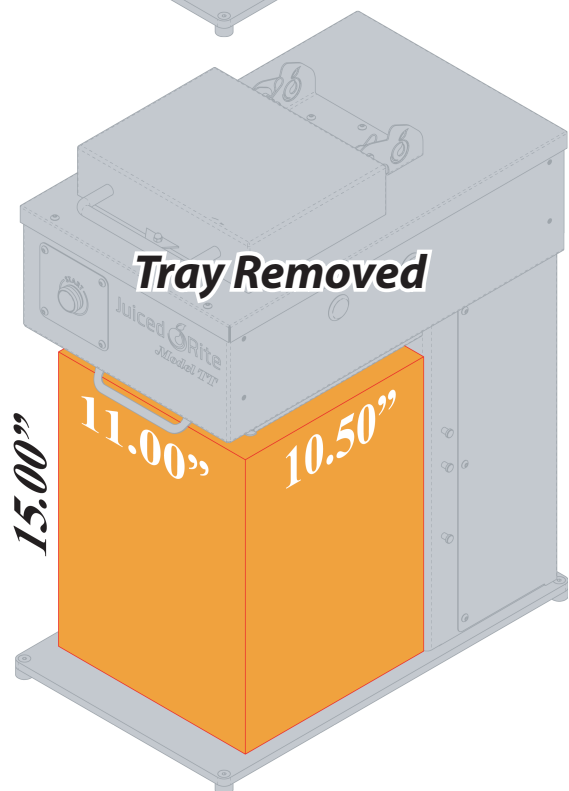
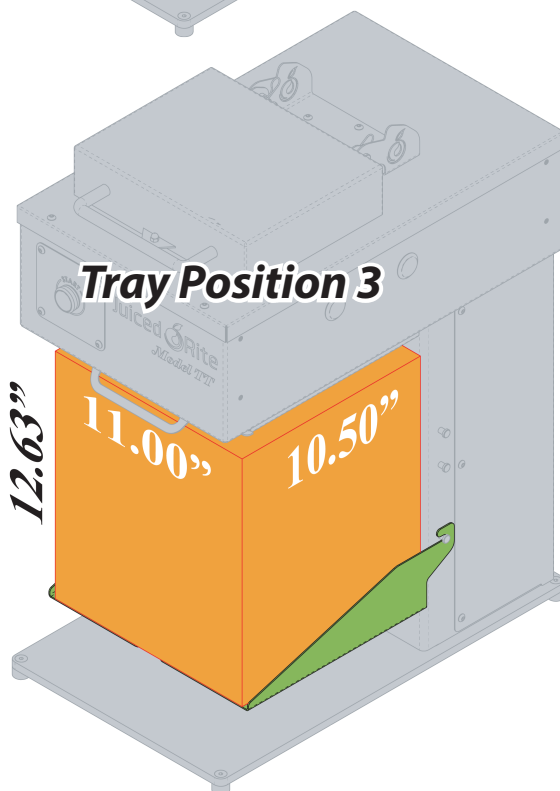
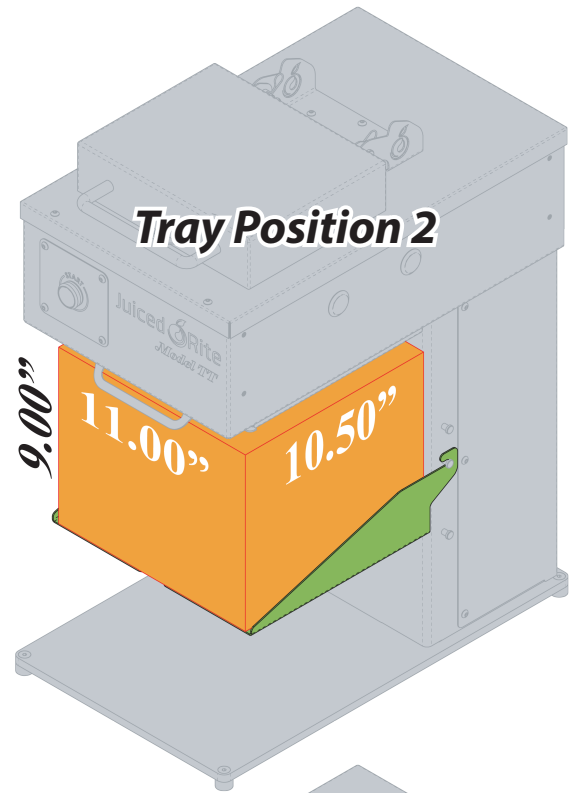
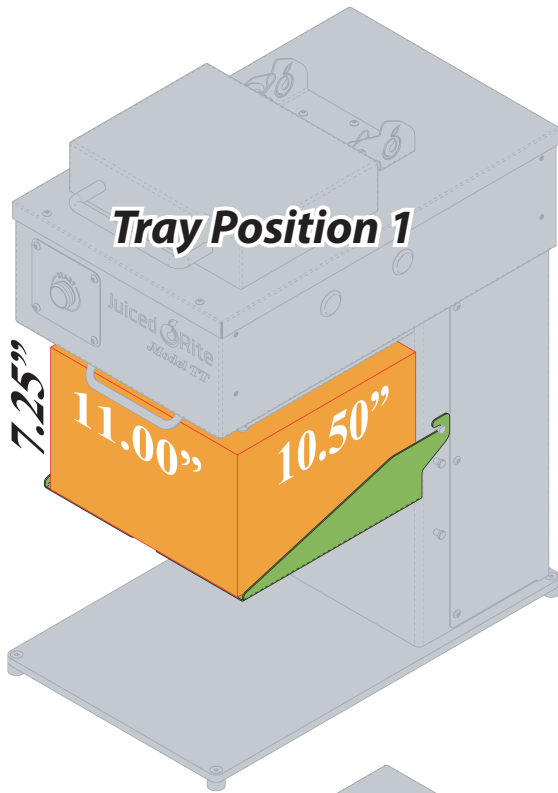
Section B.3 Tray Positions and Container Sizes

The Juiced Rite Model TT features a container tray that can be repositioned to accomodate larger containers. The 6 quart Cambro container included with the machine should only be used in Position 1, the default position for bottle filling on the machine.



Section B.3 Tray Positions and Container Sizes (Continued)

Maximum Container Sizes



Section B.3 Produce Warnings

There are warnings specific to certain types of produce. It is important that any and all operators of the Model TT juice press understand and heed these warnings.

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 TT 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.

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

The ***pit must always be removed*** before introduction to the equipment. NEVER place a pit or stone 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.

Hard Produce (Carrots, Ginger, etc.):

Hard produce must be reduced before attempting to press. This produce should be "grated" or "Julienne" cut before being placed in the press bag. Failure to do so will reduce juice output significantly and potentially damage the press bags and machine.

Section C.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. Unplug the equipment from the wall or hanging receptacle.
2. Clean removable items (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.
3. 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.
4. 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.

5. Wash-down procedures can be found in *Section C.3*.

Section C.2 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 xx.

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 xx.

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 C.3 Wash-down Procedures

Read this section thoroughly, paying special attention to all NOTES and CAUTIONS, before attempting a wash-down of the equipment. The press area (where the bags and boards are located), is the only area 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).

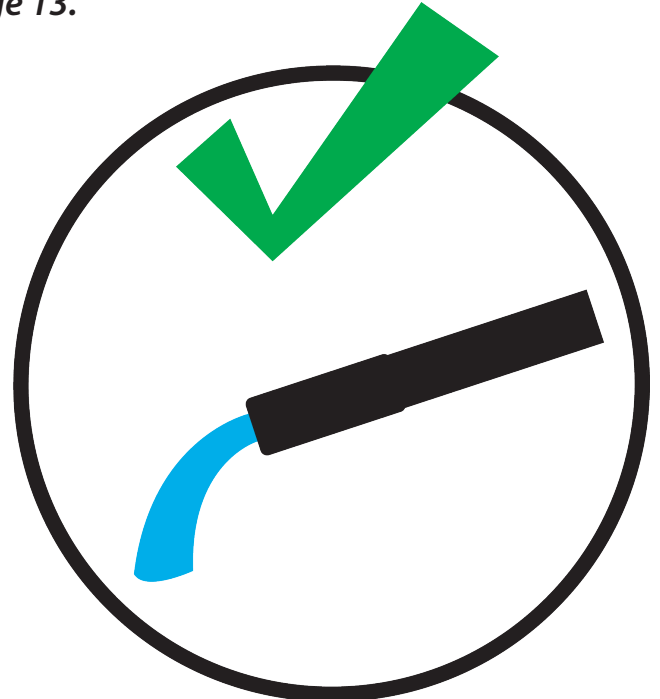
NOTE:

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 13.



NO



YES

Section C.3 Wash-down Procedures (Con't)

1. 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.

NOTE:

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

2. Remove the Press Bags and Press Boards. Clean these items separately using procedures outlined in **Section C.2**.
3. Lightly rinse the Platens and the area under the guarding.
4. Wipe-down/scrub these components using the appropriate cleaning tools and detergent. Verify that all particulate matter has been removed. Rinse again.
5. 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.

6. 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 xx.**

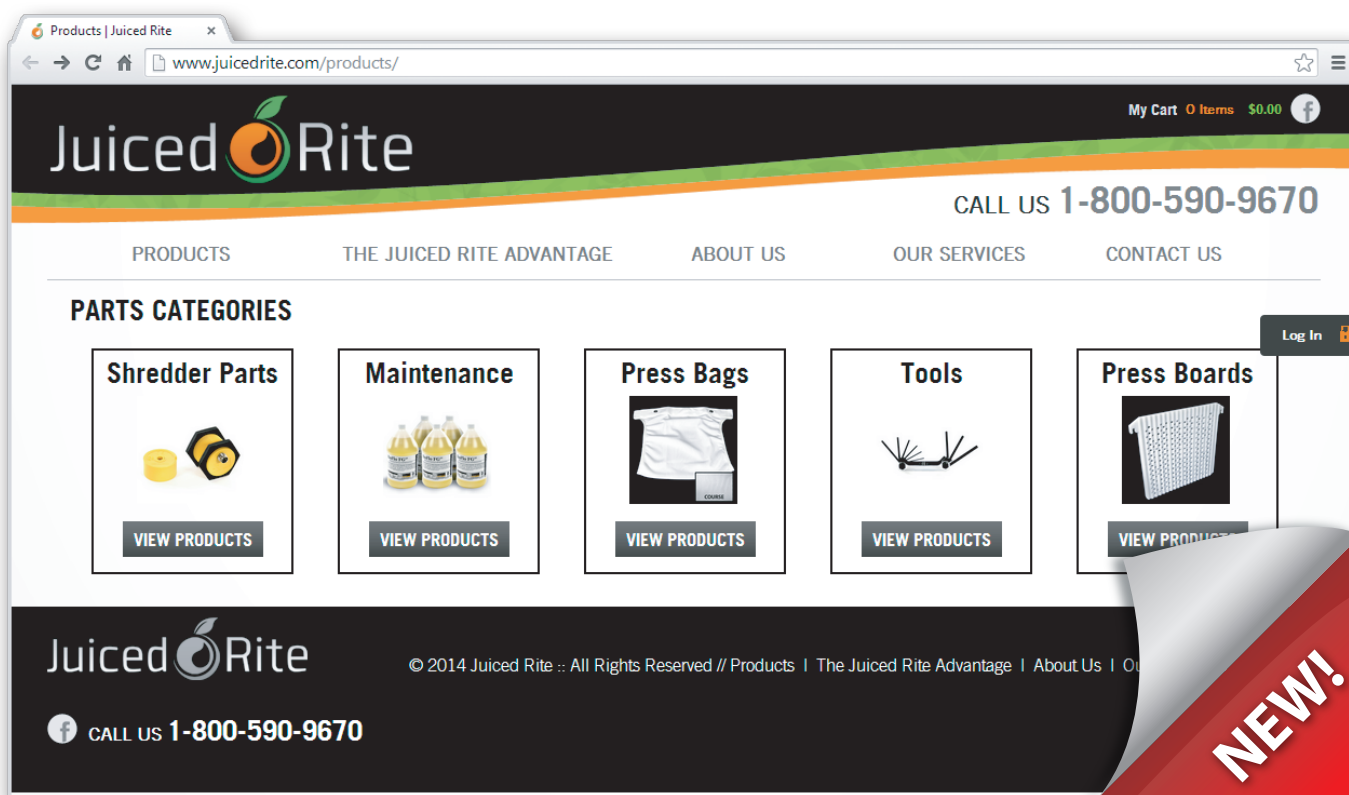
⚠ CAUTION

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

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

Shop Online

*Bags, Blades, Boards and More!
Now available in our new web store.*



Visit us online at www.juicedrite.com/parts

***Our new web store is open for business 24 hours a day, 7 days a week!
Quickly and conveniently order Press Bags, Press Boards, Shredder
Blades, tools, maintenance items, and more. Most items ship within
one business day.***

THANK YOU for purchasing a Juiced Rite Model TT 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.

