

Sugar cane juicer use and care

- 1- Inspect the crate carefully for damage during shipping. Assemble the juicer when you receive it and test it out right away, as if its damaged in shipping, you have only 2 days to report it to Fedex or they will deny any responsibility even if they clearly broke it in transit.
- 2- To assemble the machine, line up the key on the driveshaft with the slot on the flywheel. Put the flat side of the flywheel facing away from the machine. Slide it onto the driveshaft by hand or tap lightly with a mallet. Do not use a hammer! Be careful not to hit the thin metal parts of the flywheel or they can break.
- 3- Slide the smooth meal rod over the bolt and screw it into the flywheel, hand tighten; do not over tighten it.
- 4- Screw the black plastic adjusting knobs onto the top of the machine. Hand tighten these down as far as they go; tightening these knobs forces the rollers closer together. The closer they are, the more juice you can press but the harder it becomes to turn the flywheel on the manual machine.
- 5- Find the right level where it's not too difficult to turn the flywheel and you still get 90-95% of the juice out.
- 6- Clamp the machine to a table or bolt it to some 4x4's and clamp these to a table to keep the machine from moving when you turn the flywheel. It is difficult to press juice when the machine is sliding around on the table.
- 7- We suggest splitting your canes to make it easier to juice them on the manual machine. Canes of 1 inch diameter can be run through without splitting them. The fiber content of various

canes varies considerably so this is just a rough guide. Thick or fibrous woody canes might need to be split into thirds or quarters.

There is no need to peel the canes.

- 8- It is important to clean the machine after every use. Remove the screws holding the cover over the rollers so you can remove the cover and have access to clean the rollers. Cane fibers left on the rollers can possibly harbor bacteria, molds, or fungi. Good sanitation is critical. You can use a toothbrush dipped in a 50-50 vinegar & water solution to clean the rollers. Always rinse with clean water to wash it clean before putting the cover back on.
- 9- You will find that its much easier to clean the rollers and the filter screen before allowing them to dry, the particles of cane can easily get stuck and dry in the mesh of the screen, making it difficult to clean the screen without stretching and eventually tearing it.
- 10- The cover over the gears should be removed every so often to make sure there is some lubricant over the chain / gears.

We warranty the parts of our machines for 1 year from the date of purchase when used under normal conditions. If you modify the machine, the warranty is void

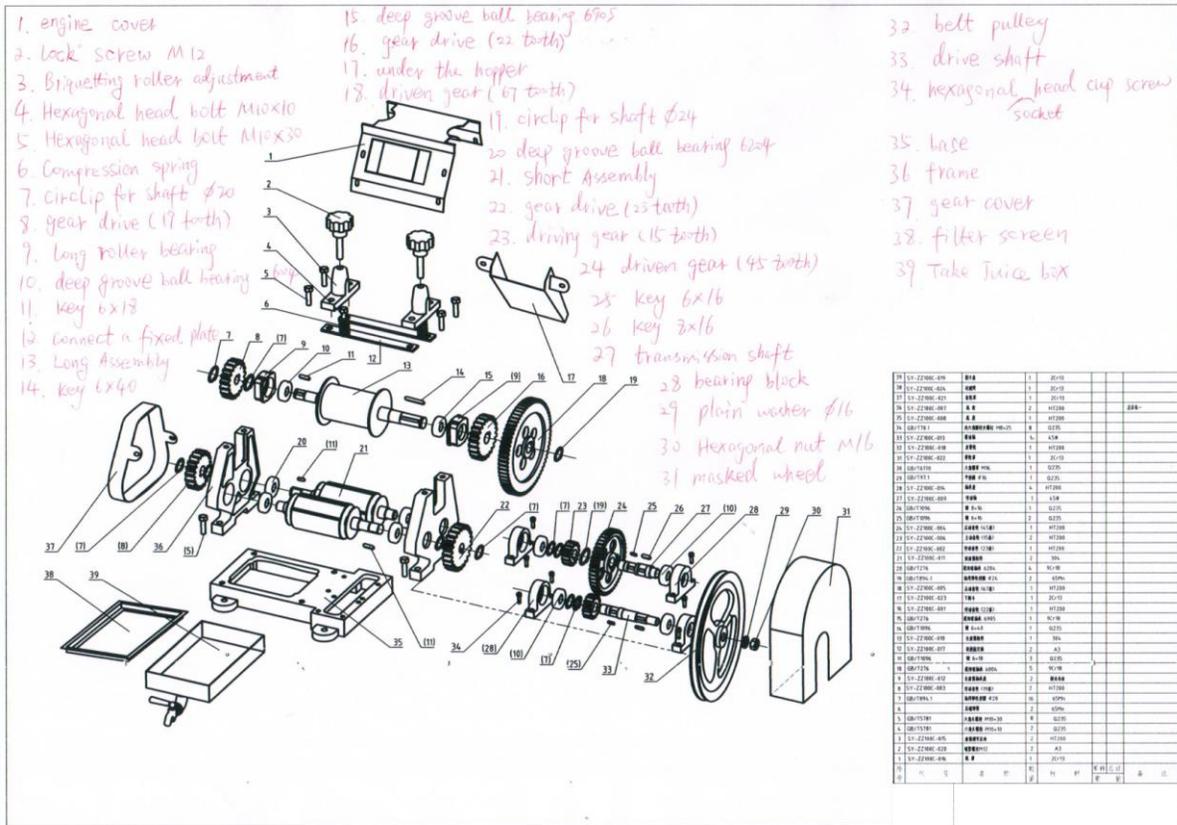
If you need parts, see the enclosed parts diagram to find the part number that you need.

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MANUAL SUGAR CANE JUICER



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ELECTRIC SUGAR CANE JUICER