

# Oranfresh OR M5 HR Hotel & Restaurants model



*The mobile "espresso"  
orange juice machine*

- Oranfresh OR M5 HR is a self-contained high quality juice extractor. It is perfect for situations where self service is preferred. Restaurants, Hotels, Health Clubs and gourmet food markets are just some of the places which could utilize an OR M5 HR.
- The Oranfresh OR M5 produces the finest quality peel-oil free citrus juice available in today's marketplace.

The OR M5 HR unit consists of:

- The OR M5 Oranfresh Juicer equipped with a fruit bin.
  - A refrigerated reservoir and juice dispenser.
- These three components are mounted on a mobile cart that contains a convenient stainless steel waste container. The machine may be operated by store personnel or by the customer.

The OR M5 HR is

- EASY TO PLACE.....The mobile cart can be moved to different locations in the establishment.
- EASY TO CLEAN AND MAINTAIN..... and with all stainless steel components owners enjoy.....LOW LIFETIME COST.



*Suitable for bottling juice for retailing. Ideal for Hotels, Restaurants, Supermarkets, Gourmet Food Markets, Leisure centers.*

*Juicing the Freshness*





## Technical Details

**Fruit bin capacity** - 17.2 lbs (8 kg.).

**Squeezing rate** - 21 fruits per minute and up to 70 liters per hour.

**Yield** - 8-9 quarts of juice per 40 lb. carton or 40%-45% by weight of the fruit.

**Juice Reservoir capacity** - one gallon of juice (4 lt.).

**Waste container capacity** - The spent peels of up to 400 oranges.

**Safety features** - Completely enclosed cutting and squeezing components with safety interlock switches.

**How It Works** - When the orange is fed into the squeezing unit it is first cut in half. Each half travels down a specially shaped slide and passes between two rotating stainless steel squeezing cylinders. The peel of the orange is pressed against the outer s/s squeezing cylinder wall while the juice of the fruit is filtered through the perforated wall of the inner s/s squeezing cylinder. The essence of the orange passes as Oranfresh orange juice into the refrigerated juice reservoir. The peel with its bitter oil passes by a separate internal route into the stainless steel waste container that is in the cart. The machine processes oranges until the refrigerated reservoir fills to a predetermined level and then stops. Then, as the juice in the reservoir is dispensed, either by the store operator or the customer, the machine resumes processing oranges and the reservoir is automatically refilled to the predetermined level.

## OR M5 HR - Specification

Height : 70" - 180 cm.

Width : 19.7" - 50 cm.

Depth : 26.5" - 68 cm.

Weight : 242 lb. - 110 kg.

Volts : 110/120 US - 220/240 EC

Amps : 9

Orange sizes : 160-100 count (diameter : 63 ÷ 82 mm.)

A.A.T. (Agroindustry advanced Technologies S.p.A.) manufactures a complete line of Automatic citrus juicers employing technologies totally unique to the sector. The result is a major increase in the quality and value of fresh orange juice squeezed "on the spot" and on demand! The Oranfresh juicing process guarantees the consumer a hygienically produced drink with all the fragrance of just squeezed oranges. The juice produced is delicious, refreshing and loaded with the singular benefits of natural vitamin C.

***With Oranfresh you taste the freshness and fill up with natural vitamin C.***



(Agroindustry Advanced Technologies S.p.A.)

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