CENTRI-MATIC III
286P – UL
INSTRUCTION MANUAL

FRESHLY SQUEEZED

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CENTRI-MATIC III 286P- UL

INSTRUCTIONS FOR USE

This will outline the setup, use and breakdown of your new CENTRI-MATIC III 286P-UL machine.

You will receive (3) separate boxes on one (1) Pallet, with your Instruction Manual and Motor Base in the largest box. Please take a moment to review the instructions prior to using the machine.

The second box will contain your Inner & Outer Stainless Steel Baskets and the Large Yellow Hopper.

The final box will contain the White Loading Bowl.

ASSEMBLY: This is the Motor Base… Let's first remove the Wing Nut from the Shaft and set it aside. Now we will mount the Large Yellow Hopper on to the Motor Base with the Spout pointed toward the front of the machine.

Line up the (3) Brass Knobs with the cutouts in the Aluminum Base Ring of the Yellow Hopper. Be sure that the bevels are properly seated in the cutouts. Center and tighten all (3) evenly and securely to ensure that there is no movement and the hopper is snug. This is very important, so as not to damage the Base Ring.

Now we will place the Outer Stainless Steel Basket carefully on to the Shaft by lining the Shaft Pin up with the Cutout Slots in the Aluminum Base. Use the four Etched Marks on the inside of the basket as a Directional Guide to the actual pin position.

Now Hand Tighten the Wing Nut back on to the Shaft until secure and give it an extra ¼ turn. Carefully place the Free Floating Inner Basket inside the Outer Basket by gripping the Inner Lip of the basket and gently allowing it to drop down inside.

Place the White Loading Bowl atop the Yellow Hopper, center the (3) dimples for proper balance.

CENTRI-MATIC III 286P- UL

INSTRUCTIONS FOR USE, CONTINUED

Hand drop (4) to (6) eggs into the Inner Basket and place your 5 Gallon empty bucket beneath the spout. It's time to turn on your machine and allow it to center itself prior to adding additional eggs.

Now let's load the machine, one flat at a time. By using the flats as a shield, you will eliminate any unwanted debris from leaving the basket. Continue dropping each flat into the Hopper until you have approximately (3) to (4) inches left in your 5 gallon bucket. Allow the Unit to continue to run for at least 45 seconds to extract all remaining product from the machine.

CRITICAL: Before you continue… remove and cover the 5 gallon bucket and immediately replace it with a new empty bucket. Place the full, covered bucket under refrigeration for at least 20 minutes prior to use.

CRITICAL: Empty the shells from the Inner Basket and replace Basket and Empty Catch Receptacle for continued use. You must not overfill the Inner Basket with shells, as it will potentially force shells into the end product and also damage the machine and void the warranty.

Upon completion, disassemble unit and Wash, Rinse, and Sanitize both Baskets and Yellow Hopper for future use. Wipe down the motor base with spray cleaner and a fresh, clean towel. Never use a hose to clean your motor base as this will cause serious damage to your new machine.

IMPORTANT INSTRUCTIONS

FOR USE OF

CENTRI-MATIC III 286P-UL

- Carefully review Instruction Manual before using.
- Use only USDA sanitized eggs, grade B or better.
- Visually inspect top bottom of eggs for dirt, broken shell or foreign material in egg flat.

CAUTION

DO NOT USE IF EGGS ARE DIRTY OR CRACKED

Return to egg supplier for refund or credit.

- Use liquid egg mixture only in products to be cooked or baked for at least 3.5 minutes at a temperature of 200° F or higher.
- Organoleptically inspect (sight & smell) liquid at the discharge and return to supplier. (Clean and sanitize equipment prior to continued use.)
- Best results are achieved if eggs are broken immediately prior to use.
- Unused liquid egg must be immediately refrigerated below 38° F. (DO NOT FREEZE)
- For use in uncooked end products use pasteurized eggs or hand break your eggs.
- At the end of each egg breaking period, or after four hours, clean machine per instruction manual.

LIMITED WARRANTY

A. For a period of one year from date of original consumer purchase, Freshly Squeezed LLC will replace parts defective due to faulty workmanship and /or materials. The Machine **must** be returned to the factory for repair.

B. To avoid further damage to the machine, the Motor base must accompany the original box and packaging. Once machine is packaged with original materials, notify the factory for pick-up arrangement.
   * All machines purchased within the U.S.A. are offered lifetime warranty of labor costs as long as the machine is sent to the factory for repair.

C. Freshly Squeezed, LLC will **not be** liable if:

1. Machine has been connected wrong electrically.
2. Machine is altered in any way.
3. Machine is not repaired by an authorized mechanic.
4. Serial number has been changed.
5. Machine has been abused or misused.
6. Machine is overloaded beyond company specifications.
7. The seal located at the bottom of the machine is in any way tampered with

D. By executing this warranty, buyer acknowledges that there are no warranties, either expressed or implied in connection with the purchase of this machine. Any and all warranties other than as herein set forth in writing are hereby specifically excluded.

WARRANTY WILL BE VALID ONLY IF THE WARRANTYPAGE ON THE WEBSITE IS FULLY COMPLETED AND SUBMITTED WITHIN FIFTEEN (15) DAYS AFTER PURCHASE BY END USER.

WWW.DRINKFRESHLYSQUEEZED.COM

BAKING INDUSTRY SANITATION STANDARDS COMMITTEE

1213 Bakers Way, PO Box 3999, Manhattan, KS 66505-3999 866-342-4772 or 785-537-4750
bissc@bissc.org www.bissc.org

2015

Authorization No. **351**

Company: **ADSI, INC.**

Address: **22971 State Rd 78 S, Durant, OK 74701**

is hereby authorized to apply the BISSC Symbol to the model(s) of equipment listed below, conforming to the ANSI/ASB/Z50.2-2013 sanitation standard, for the twelve months beginning January 1, 2015 and ending December 31, 2015.

Standard Reference(s): **3.0 General Principles of Design, Construction and Cleaning for All Bakery Equipment**

Model Designation: Centri-Matic III: 286P / Centri-Matic III: 286P-UL

President

The issuance of this Authorization for the use of the BISSC Symbol is based upon the voluntary certification, by the applicant, that the equipment listed above complies fully with the ANSI/ASB/Z50.2-2013 standard reference(s) specified. Legal responsibility for compliance is solely that of the holder of this Certificate of Authorization, BISSC does not warrant that the holder of an Authorization at all times complies with the provisions of the designated standard(s). This in no way affects the responsibility of BISSC to take appropriate action in cases where evidence of non-compliance by the holder of an Authorization has been established.

CENTRI-MATIC III

OPERATING INSTRUCTIONS

1. Place the machine on a flat surface.

2. Put four (4) or six (6) eggs in the inner basket prior to turning on your machine. This is necessary with any other size egg.

3. Place white hopper bowl on the top of machine and turn machine on. Allow thirty seconds prior to adding any additional eggs by dumping one flat at a time into the hopper.

4. After thirty (30) dozen small to large or twenty (20) dozen extra large to jumbo eggs have been separated, remove the inner basket and dump the shells. Replace inner basket and continue with the same procedure.

5. After final use, follow cleaning procedure as outlined on Page 9.

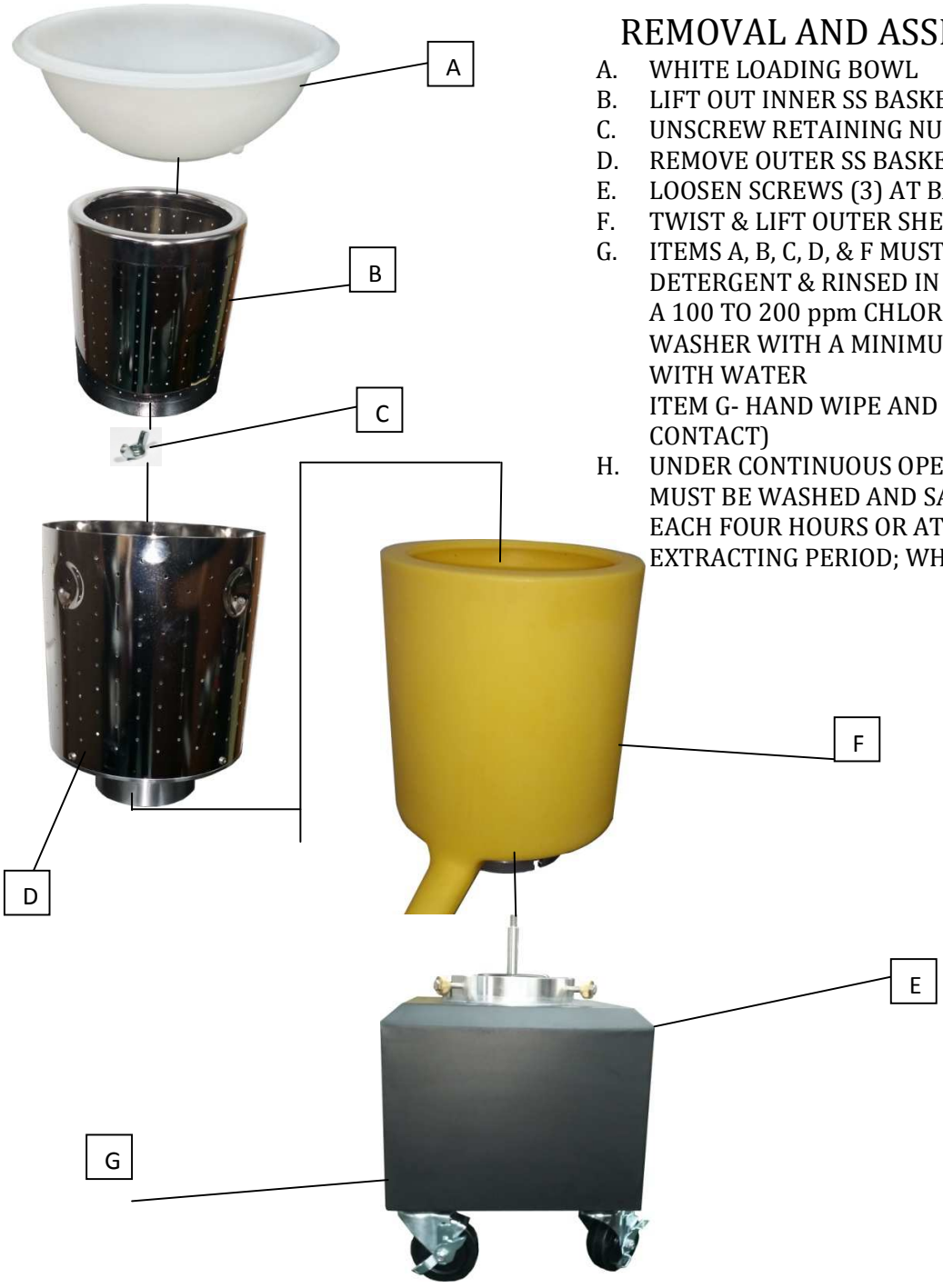
MODEL NO. 286P-UL

CENTRI-MATIC III 286P-UL
Specifications

The Centri-Matic III 286P-UL cracks, extracts, and blends one case of USDA graded eggs every 60 seconds with 100% liquid extraction, dramatically cutting labor costs, is easy to use and clean, and is designed, manufactured, and assembled in the U.S.A..

1. Machine to be constructed of high-density polyethylene with painted 14 gauge steel base.
2. Exterior housing constructed of high-density polyethylene.
3. Outer basket to be constructed of 18guage stainless steel with 1/8" diameter holes at 1" intervals vertically, horizontally, and offset 1/2" horizontally.
4. Inner basket is constructed of 18guage stainless steel that has 3/32" diameter holes at 3/4" intervals, vertically and horizontally.
5. Motor to be1/2 horsepower capacitor start, mounted on four (4) stainless steel spring shock absorbers.
6. Power to be 120v or 220v, 50/60 CY or Hz, Single (1) Phase.
7. Machine opening to be 10 1/4".
8. Machine over-all size: Height with hopper- 42"; Diameter without hopper- 14"; Diameter with hopper- 21".
9. Machine to have 1 1/2" diameter discharge tube.
10. Machine weighs 95lbs. Shipping weight 105lbs. including pallet.
11. Operating capacity: 20,000 eggs per hour.

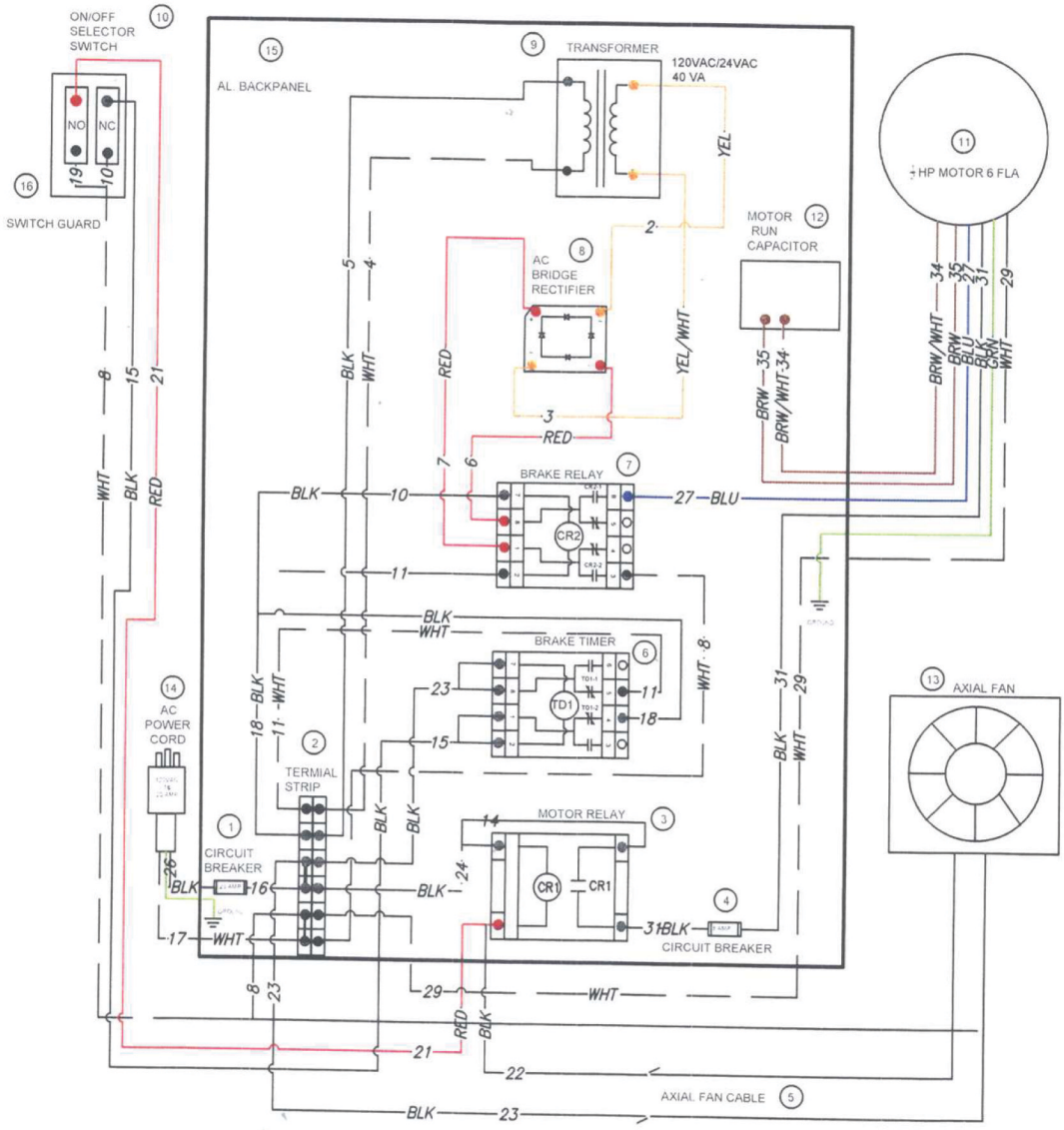
CLEANING PROCEDURES



REMOVAL AND ASSEMBLY SEQUENCE

A. WHITE LOADING BOWL
B. LIFT OUT INNER SS BASKET
C. UNSCREW RETAINING NUT
D. REMOVE OUTER SS BASKET
E. LOOSEN SCREWS (3) AT BASE
F. TWIST & LIFT OUTER SHELL FROM BASE (G)
G. ITEMS A, B, C, D, & F MUST BE WASHED IN A DETERGENT & RINSED IN A SANITIZING SOLUTION OF A 100 TO 200 ppm CHLORINE, OR IN AUTOMATIC POT WASHER WITH A MINIMUM OF 180°F. FINAL-RINSE WITH WATER
ITEM G- HAND WIPE AND SANITIZE (NO WATER CONTACT)
H. UNDER CONTINUOUS OPERATION THIS MACHINE MUST BE WASHED AND SANITIZED AT LEAST ONCE EACH FOUR HOURS OR AT THE END OF EACH EXTRACTING PERIOD; WHICHEVER COMES FIRST.

CENTRI-MATIC III
POINT-TO-POINT DRAWING



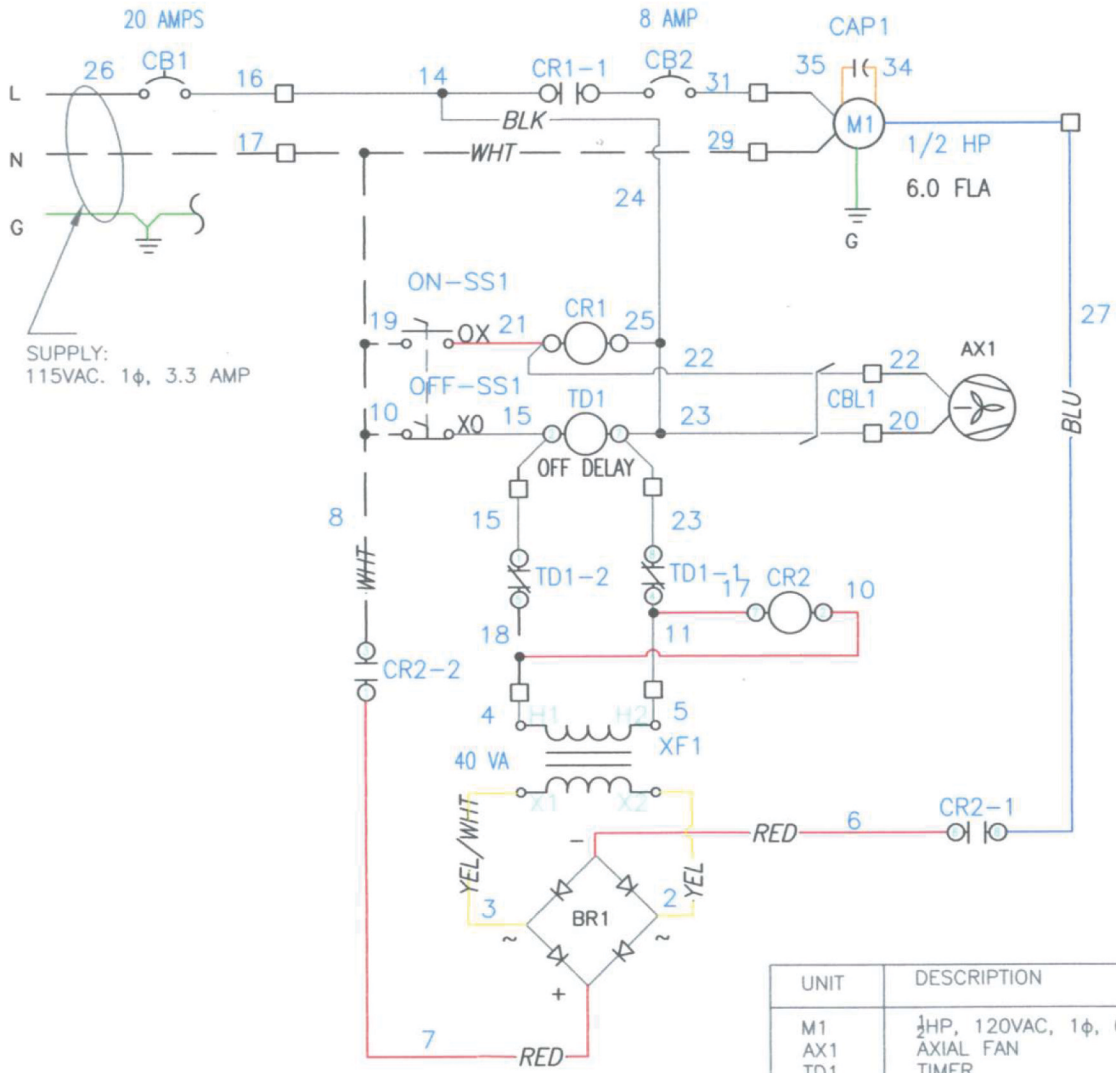
DEVICE TAG	PART NUMBER	MFG	TORQUE	DEVICE TAG	PART NUMBER	MFG	TORQUE
1	W58-XB1A4A-20	TYCO ELECTRIC	N/A	9	TR40VA004	FUNCTIONAL DEVICES	12IN-LB
2	38780-0106	MOLEX	12IN-LB	10	ASD211N	IDEC	7IN-LB
3	G7L1ATUBJCB	OMRON	10 IN-LB	11	E215ES	GE	N/A
4	W58-XB1A4A-8	TYCO ELECTRIC	N/A	12	RC0084	TEMCO	12IN-LB
5	3RP13	DAYTON	N/A	13	4WT47A	DAYTON	N/A
6	TR-50222-08/70169-D	MACROMATIC W/BASE	7IN-LB	14	1FD87	POWER FIRST	N/A
7	60.12.8.120.0040/90.26	FINDER W/BASE	7IN-LB	15	AL-PANE	ADSI	N/A
8	GBPC2505	VISHAY	12IN-LB	16	AL-K6	IDEC	N/A

WIRE KEY
- BLACK = 16 GA THIN
- WHITE = 16 GA THIN
- RED = 16 GA THIN

TITLE
CENTRI-MATIC III
ELECTRICAL POINT-TO-POINT
SUPPLY: 115 VAC, 1ϕ, 3.3 AMP

MODEL# 296P-UL
SHEET 1 OF 1
DATE 12-1-2014

MAIN ELECTRICAL CIRCUIT



UNIT	DESCRIPTION
M1	½HP, 120VAC, 1ϕ, 6 FLA
AX1	AXIAL FAN
TD1	TIMER
CAP1	CAPACITOR
CR1	MOTOR RELAY
CR2	BRAKE RELAY
SS1	SELECTOR SWITCH
XF1	TRANSFORMER
BR1	BRIDGE RECTIFIER
CB1	20 AMP CIRCUIT BREAKER
CB2	8 AMP CIRCUIT BREAKER
CBL1	AXIAL FAN CABLE

WIRE KEY
BLACK = 16 GA THIN
WHITE = 16 GA THIN
RED = 16 GA THIN

	TITLE
	ADSI INC. CENTRI-MATIC III ELECTRICAL DRAWING
Model# 296P-UL	SHEET 1 OF 1
	DATE 12-1-2014

CENTRI-MATIC III PARTS LIST

ITEM DESCRIPTION	PART NUMBER
BASE PLATE	593
BASE COVER	594
SEAL, COMPLETE	595
TUBE (FOOD GRADE) SILICONE	596
MOTOR SUPPORT LEGS	599
MOTOR MOUNT BRACKETS	599B
MOTOR 1/2HP, 115V, 60/1PH OR 220V, 50/60	600
MOTOR 3/4HP, 220V, 60/1PH	600HD
MOTOR CAPACITOR	600B
SHAFT EXTENSION	601
SHAFT EXTENSION PIN	601B
SHAFT BASE	602
MOTOR COOLING FAN	604
MOTOR RELAY	605X
MOTOR RELAY H-D	605D
40” CONDUCTOR CORD	606
CORD HOUSING ADAPTER	607
ON-OFF SWITCH	608
LOCKING NUT	609
LOCKING NUT BOLT	609A
POLYETHYLENE OUTER SHELL	610A
STAINLESS STEEL OUTER BASKET	613
ALUMINUM BASE OUTER BASKET	613A
RETAINER WING NUT	614
STAINLESS STEEL INNER BASKET	615
CASTERS	619
PLASTIC BOWL (HOPPER)	620
BASE BOLTS	622B
PARTS KIT (WINGNUT, LOCKING NUT, [2] EXT.PINS)	625
PLASTIC FLAT	627
ALUMINUM HOPPER RING	628A
ALUMINUM ADAPTER RING	629
CIRCUIT BREAKER	631P