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**INDUSTRY STANDARD OF THE
PEOPLE'S REPUBLIC OF CHINA**

GH/T 1274-2019

**Cup type juice extractor for industry
(English Translation)**

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Foreword

This standard is prepared in accordance with the rules given in GB/T 1.1-2009.

This standard was proposed by the All-China Supply and Marketing Cooperative.

This standard is under the jurisdiction of the National Technical Committee for Fruit Standardization (SAC/TC501/SC1).

This standard was drafted. All China Supply and Marketing Cooperatives Jinan Fruit Research Institute, Jiangsu Kaiyi Intelligent Technology Co., Ltd.

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1 Scope

This standard specifies the terms and definitions, model names and basic parameters, requirements, test methods, inspection rules, Marking, packaging, transportation and storage.

This standard applies to industrial citrus juice extraction equipment that uses a cup squeeze device to separate fruit juice and slag seed kernels at the same time. Citrus includes sweet orange, Wide-skinned tangerines, grapefruits, and lemons.

2 Normative references

The following documents are essential for the application of this document. For dated references, only the dated version applies to this article. For undated references, the latest version (including all amendments) applies to this document.

GB/T 191 Packaging, storage and transportation icon GB 2894 safety signs and guidelines for their use GB/T 4208 enclosure protection grade (IP code) GB 5226.1 Mechanical and electrical safety. Mechanical and electrical equipment. Part 1. General technical requirements GB/T 12947-2008 Fresh Citrus GB/T 13306 signs GB/T 13384 General technical requirements for packaging of electromechanical products GB 15179 Food Machinery Grease GB 16798-1997 Food Machinery Safety and Hygiene GB/T 17248.3 Acoustic machines and equipment Noise emitted from working positions and other specified positions Measurement of sound pressure levels at site GB/T 19891-2005 Safety of machinery. Hygienic requirements for mechanical design JB7233 Safety requirements for packaging machinery SB/T 222 General technical requirements for general technical requirements of food machinery SB/T 223 General technical conditions of food machinery Technical requirements for machining SB/T 224 General technical conditions of food machinery Assembly technical requirements SB/T 225 General technical requirements for food machinery Technical requirements for castings SB/T 226 General technical requirements for food machinery Technical requirements for welding and riveting SB/T 229 General technical requirements for food machinery Technical requirements for product packaging SB/T 231 Marking, transportation and storage of general technical conditions for food machinery

3 Terms and definitions

The following terms and definitions apply to this document.

Max production capacity the maximum total number of citrus fruits processed by the juicer in a unit of time, in units of one per minute.

Feeding fruit rate

The ratio of the amount of fruit actually fed into the juicer to the maximum production capacity in unit time, the unit is %.

Squeeze cup

The fruit enters the cup-shaped engaging part of the juicer which completes the function of juicing, and is divided into two parts.

Squeeze cup station

The number of squeeze cups that can be squeezed simultaneously on the juicer, the unit is one.

Cup specifications

Cup size suitable for fruit size in millimeters.

Strainer tube

A tubular part for filtering juice on a juicer has a plurality of small holes in the pipe wall.

Dead space

Areas that cannot be reached by cleaning media or objects. During the cleaning process, products, cleaning agents, disinfectants or dirt may become trapped in, Medium or unclear areas.

[GB/T 19891-2005, definition 3.9] 3.8 Mean time between failure; MTBF the average value of the working time of the juicer between every two adjacent failures, that is, the cumulative working time and the number of failures of the juicer during the total use period Ratio in hours (h).

4.1 Model

The model of the juicer should consider the special material of the product, and the product name code should comply with the provisions of GB/T 7311.

It is composed of three parts. first (first), auxiliary name (second) and improved sequence (third). Among them, the main product name the title code is represented by "CZ", the auxiliary name code is represented by the number of cup press stations, and the improved sequence code is represented by A, B, C (A can be omitted).

Its model compilation form is as follows.

Improved serial number Cup pressing station Product main code name. Industrial Cup Juicer

4.2 Basic parameters

See Table 1 for the basic parameters of the juicer.

Table 1 Basic parameters

Name parameter

Number of stations, 5 8 Cup size, mm 60.325 or 76.2 or 101.6 50.8 Production capacity, pcs/min Orange, tangerine. ≥ 400 Pomelo. ≥ 250 Orange, tangerine. ≥ 640 Granularity range, mm 0.8-3 Normal working noise, dB (A) ≤ 80 Rated voltage, V 380 Mean time between failures, h ≥ 450