

Manufacturer Statement

Lemon Rocket Citrus Processing System

The Lemon Rocket is a manually operated citrus processing device designed and manufactured to provide a controlled, sanitary method for cutting and extracting juice from fresh citrus fruit in food service environments.

The system features a fully enclosed processing chamber, which isolates the cutting and pressing operation from the surrounding environment during use. This design minimizes exposure to airborne contaminants and helps maintain a clean and controlled food preparation process.

All components that come into contact with citrus or juice are constructed from food-contact-safe materials, including 304 stainless steel and compliant polymer components. These materials are selected for durability, corrosion resistance, and ease of cleaning, and are commonly used in commercial food equipment.

The Lemon Rocket is designed for manual operation, requiring no electricity or external power sources. The enclosed chamber, combined with its controlled mechanical action, provides consistent processing while reducing splatter and external exposure during use. The Lemon Rocket is for use with 140 or 165 size lemons only and with 32 deli-style cups.

The unit is engineered for ease of cleaning and maintenance. Key components, including the processing chamber, are removable to allow for thorough cleaning and sanitation in accordance with standard food safety practices. Smooth internal surfaces and minimal crevices are incorporated into the design to reduce residue buildup and facilitate proper hygiene.

The Lemon Rocket is intended for use in compliance with applicable local and state food safety regulations. Proper use, cleaning, and handling procedures should be followed at all times by the operator.

WARNING: Persons under the age of 18 years should not operate the Lemon Rocket.

This manufacturer statement is provided to describe the design intent, materials, and functional characteristics of the Lemon Rocket and to support its evaluation for use in regulated food service environments.

LEMON ROCKET

PARTS LIST - CLEANING INSTRUCTIONS

PARTS LIST

- Lemon Rocket Stainless Steel Base with Hardware (1)
- Removable Processing Cartridge with Deli Cup Adapter Extension and Solid Sliding Door (1)
- Rocket Crushing Bar (1)
- Cup Positioning Ring (1)
- Pusher Rod (1)

BEFORE USE

Wash all polymer parts with food-safe mild dish soap and lukewarm water. Use a food-safe stainless steel cleaner to wipe-down base.

Lemon Rocket Cleaning Instructions (Removable Cartridge System)

IMPORTANT MATERIAL NOTICE

The removable processing cartridge and crushing bar are manufactured from food-grade polymers.

It requires low-temperature and non-aggressive cleaning methods.

The Lemon Rocket base and structural frame are manufactured from 304 grade stainless steel and should be cleaned separately from the removable polymer components.

BEFORE EACH USE - SURFACE CONDITIONING REQUIREMENT

To support smooth polymer food-contact surfaces and reduce moisture penetration into microscopic surface texture associated with layered manufacturing, removable chamber and compression components should be conditioned after cleaning using food-grade surface treatments commonly used on food-contact preparation surfaces.

Approved conditioning products include:

- USP food-grade mineral oil
- Walrus Oil Cutting Board Oil

APPLICATION PROCEDURE

1. Ensure all components are fully cleaned and dry.
2. Apply a light coating using a lint-free cloth or soft-bristle brush.
3. Allow brief absorption into the surface texture.
4. Wipe away all excess material before use.

Important Notes

- Surface conditioning is part of the recommended maintenance and sanitation process.
- Only food-grade products intended for food-contact surfaces should be used.
- Excess buildup should be avoided.
- Components showing excessive wear, cracking, or damage should be replaced immediately.

AFTER EACH USE (STANDARD CLEANING)

1. Disassemble Unit

- Remove the rear bolt
- Slide out the processing cartridge and crushing bar as one unit

2. Rinse Components Immediately

- Rinse with lukewarm water (NOT hot)
- Recommended temperature: $\leq 110^{\circ}\text{F}$ (43°C)

3. Apply Mild Detergent to Components

- Use a non-abrasive, food-safe dish soap
- Avoid industrial degreasers or harsh chemicals

4. Hand Wash Components Only

- Use a soft sponge, soft brush cloth
- Gently clean all surfaces, especially:
 - Juice channels
 - Crushing surfaces
 - Interior chamber walls

5. Wipe-Down Stainless Steel Base and Frame

- Using a clean soft cloth or non-abrasive sponge, wipe down all exposed stainless steel surfaces
- Use mild dish soap and lukewarm water or a food-safe stainless steel cleaner

- Pay special attention to:
- Splash areas
- Juice runoff points
- Base plate surfaces
- Frame contact areas around the cartridge opening

6. Rinse or Wipe Away Residue

- Remove all soap or juice residues from both polymer and stainless steel surfaces

7. Dry Thoroughly

- Allow polymer components to air dry completely
- Dry stainless steel base and frame with a clean towel or cloth to reduce spotting
- Do NOT use heated drying methods on polymer parts

SANITIZING (WHEN REQUIRED)

- Use a food-safe sanitizer approved for polymer components
- Stainless steel surfaces may be sanitized separately using a food-contact-safe sanitizer

Recommended Options:

- Commercial low-temperature sanitizer

Steps:

1. Apply sanitizer via spray or quick wipe
2. Contact time: ≤ 2 minutes
3. Rinse lightly with cool water if required by sanitizer instructions
4. Air dry or wipe dry with a clean cloth

DO NOT DO THE FOLLOWING

- Do NOT use water above 120°F on polymer parts
- Do NOT place polymer parts in dishwasher
- Do NOT use boiling water or steam on polymer parts
- Do NOT use abrasive pads (steel wool, scouring pads) on polymer or stainless surfaces
- Do NOT use strong solvents (alcohol, acetone, degreasers) on polymer parts
- Do NOT soak polymer parts for extended periods (greater than 10 minutes)

BEST PRACTICES FOR LONGEVITY

- Clean immediately after use to prevent lemon juice residue from drying on surfaces
- Avoid prolonged UV exposure of polymer parts
- Store in a cool, dry place
- Keep stainless steel wiped clean and dry after each use

"HAND WASH POLYMER COMPONENTS ONLY - NO HEAT"

"DO NOT USE IN OR ALLOW MACHINE TO SIT IN DIRECT SUNLIGHT"

WARNING: PERSONS UNDER THE AGE OF 18 YEARS SHOULD NOT OPERATE THIS MACHINE.