

# ORANKA.

The patented beverage system.



With the ORANKA beverage system you are choosing a fruity and healthy branded product and a new generation of patented drink dispensers.

The packaging size of the concentrate, the volume of the tank, the cooling capacity and the mixing ratio for the ORANKA branded products have been optimally coordinated with each other. This way you can offer your customers or guests refreshing cool drinks around the clock.

**ORANKA. Fruity and healthy branded products with a hygiene guarantee.**



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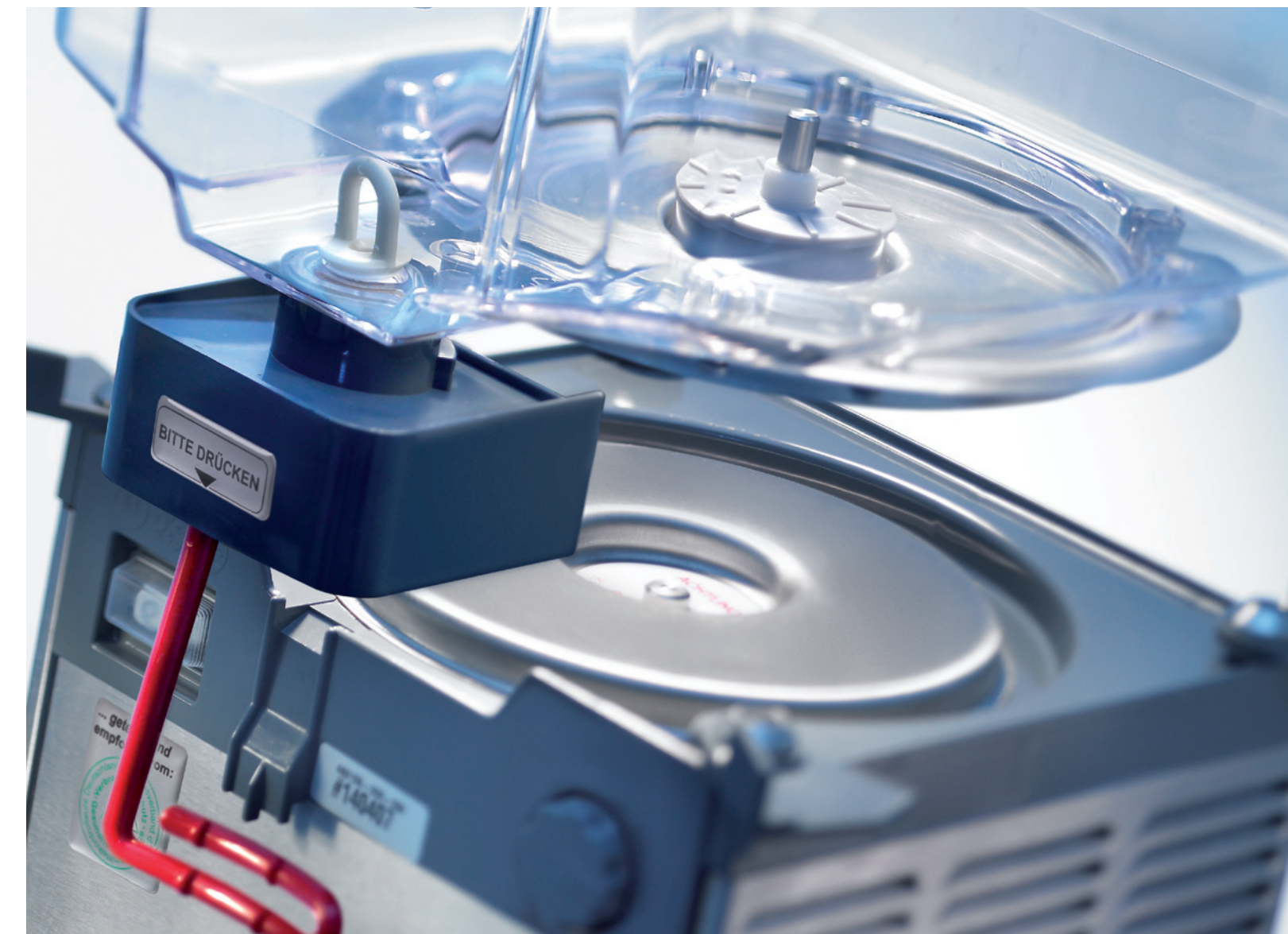
As a specialist for the production of fruit juice and other drink concentrates, ORANKA has continued its ambition to maintain the highest levels of quality for more than 60 years.

**ORANKA.**  
**Brand quality in a beverage system.**

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# The patented ORANKA beverage system.

## With the ORANKA beverage system you are choosing a new generation of drink dispensers.

Numerous patents, continuous development as well as various hygiene certificates and recommendations according to HACCP standards ensure even more product safety and underscore our high standards of quality.

## Very easy handling without having to use a lot of staff goes without saying.

The volume of the tank, mixture ratio, and packaging size have been optimally coordinated with each other. This way you can offer your customers or guests refreshing cool drinks around the clock. Our safe cooling system, together with the ORANKA Aroma Safe and our ORANKA Aroma Cap systems, ensure that the air seal is maximised as much as possible as well as the highest possible degree of freshness.

**The visibility of the drink inside the transparent tank fosters a heightened awareness of what a person is drinking. For this reason, our fruit drinks are a welcome and healthy pleasurable experience day in and day out.**

## With ORANKA you are playing it safe in regards to hygiene.

As required in the hygiene regulations for food and by the DIN standards 10501-2 and 10519, adverse effects on the beverages are excluded from occurring in an exemplary manner due to the protective safety device of the patented ORANKA Dispenser.

Because of its high performance level the ORANKA Dispenser also complies with the hygiene regulations for easily perishable and unpreserved food. By reducing the temperature very quickly the shelf-life of the beverage is increased.

- The lid of the ORANKA tank can be locked. This provides protection from unauthorised access.
- The dispensing of drinks can be safeguarded against outside times of operation.
- The cooling effect is carried out via the stainless steel bottom with assured hygiene in accordance with HACCP.
- The tank unit can be taken off while still being full, since it is a closed and secured system.
- All parts can be washed in the dishwasher for efficient hygienic cleaning.
- Of course, you also get a hygiene certificate, hygiene instructions and an instruction manual with the ORANKA Dispenser.

## HACCP certified

Our dispensers have been recommended by the BVLK e.V. - the German Association of Food Inspectors.



The dispenser tank can be easily protected and unauthorised access prevented through the **magnetic locking device**.

With the practical **ORANKA Aroma Cap** the delicious aroma of the healthy ORANKA branded beverages can be maintained for as long as possible.

The **stirring device** is simply placed on the pivot spindle inside the tank and is magnetically driven.

Thanks to the **closed stainless steel bottom** you can take off the tank even while it is still full.

The moistened cooling gasket prevents the tank from freezing on to the cooling unit and **ensures that the contents are evenly cooled**.

**Heat build-up is prevented** by the air motor and the vent slots that provide optimum safety.

## Certified Safety

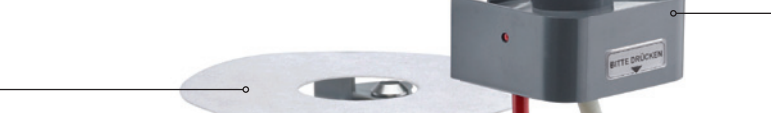
All ORANKA Dispensers have, of course, undergone strict safety inspections in accordance to GS and VDE inspection guidelines (for appliance and product safety) and are equipped with electrical cables with stress relief.



On the lid there is a **space for placing the product information sheets**. This way you can easily inform your guests about the contents of the ORANKA branded beverages.



Thanks to the liquid seal between the ORANKA tank and the lid, the system can be **nearly 100% hermetically sealed**. The air-tight tank enables you to enjoy maximum product freshness and guarantees the highest quality possible.



The dispenser unit, like all other components of the system, is easily disassembled and cleaned. Additionally, the dispenser can be locked by the **patented locking device** in order to prevent unauthorised access.



Thanks to the **high grade and steplessly variable thermostat** the beverages are always kept at the same temperature.



The robust cooling unit is easy to operate. The **safety switch (On/Off)** and the thermostat are easily accessible on the front side of the dispenser.

With the **dripping tray** the area around the dispenser also stays clean.

Depending upon your existing needs, either a 10 litre or a 20 litre tank can be selected. Of course, you also get to decide on the perfect cooling temperature. And the rectangular shape of the tank guarantees easy handling.

## ORANKA. How practical.



## Technical Information

### Cooling Unit

Cooling capacity 240 Watt  
Power requirement: 230V ~ 50 Hz  
Low electricity consumption by means of the thermostat control switch  
Tareweight dispenser: approx. 16 kg

### Tank

Dimensions (WxHxD)	
Tank volume 10 litres	Tank volume 20 litres
Width: 30,0 cm	Width: 30,0 cm
Height: 63,0 cm	Height: 80,5 cm
Depth: 34,5 cm	Depth: 34,5 cm

### EC Declaration of conformity

ORANKA Dispensers conforms to the following standards

- EN 292 Part 1 1991
- EN 292 Part 2 1991
- EN 60335-1 1995
- EN 60335-2-24 1994
- EN 60555-2 1994
- EN 60555-3 1986
- EN 61000-3-2 1986
- EN 61000-3-3 1994
- DIN VDE 700 Teil 240 1983, mod. A1 1988