



# Foodservice Equipment

*Quality Products  
built to last!™*



**Commercial Juicer**



**Sectionizer Jr.**



**Commercial Sectionizer**

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# Sunkist® Commercial Juicer

## *Then...*

The Sunkist Commercial Juicer was first patented in 1918. It had a porcelain dome and spout as one piece, and the housing was made of a heavy-duty aluminum alloy. Although the juicer was quite attractive, the porcelain piece was also extremely easy to break, so the design was changed. The second-generation juicer had a chrome-plated steel housing, and the bowl support, spout and dome were made of stainless steel.

On the opposite page is a United Artists photo of legendary stage and screen star Mary Pickford standing next to an early model of the Sunkist commercial juicer during the 1927 filming of "My Best Girl."





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# Sunkist<sup>®</sup> Commercial Juicer

## *Now...*

If you are looking for a commercial juicer that can take the punishment of extended daily usage, the Sunkist Commercial Juicer should be sitting on your counter. It has a metal strainer that oscillates 3,450 times per minute. This better separates the juice from the pulp so you get more juice from each piece of citrus. An operator can easily extract between 10-12 gallons of juice per hour using pre-cut fruit. The juicer comes with three extracting bulbs (one each for lemon/lime, orange and grapefruit).

Our juicer is recognized by the industry as one of the most reliable commercial juicers on the market. It weighs a hefty 31 pounds so will stay put on the counter while in use. The Sunkist Commercial Juicer has the same quiet, yet heavy-duty motor design that we have been using for over 20 years. Each juicer is manually built, ensuring the highest quality control standards are met. We build them to last!

In 1973, Sunkist began manufacturing its commercial juicer as it appears today. Not only is the Sunkist Commercial Juicer a real time saver, it is pretty to look at as well. Its gleaming housing is chrome-plated steel, and the dome, spout and bowl support are made of a strong ABS plastic that can be sanitized in the dishwasher for a quick and easy cleanup. Our commercial juicer is extremely safe to use and is listed by Underwriters Laboratories, NSF International, CUL, and CE. It is also approved for use in Europe. It has a two-year warranty.



# Sunkist Commercial Juicer



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- Quiet, yet heavy-duty motor
- Unique oscillating strainer
- Able to extract 10-12 gallons an hour
- Listed by UL, NSF Int'l, CUL, CE (Europe)
- Interchangeable extracting bulbs
- Two-year warranty
- Years of proven performance

***Available from your foodservice equipment dealer***

**Contact us for the one nearest you:**

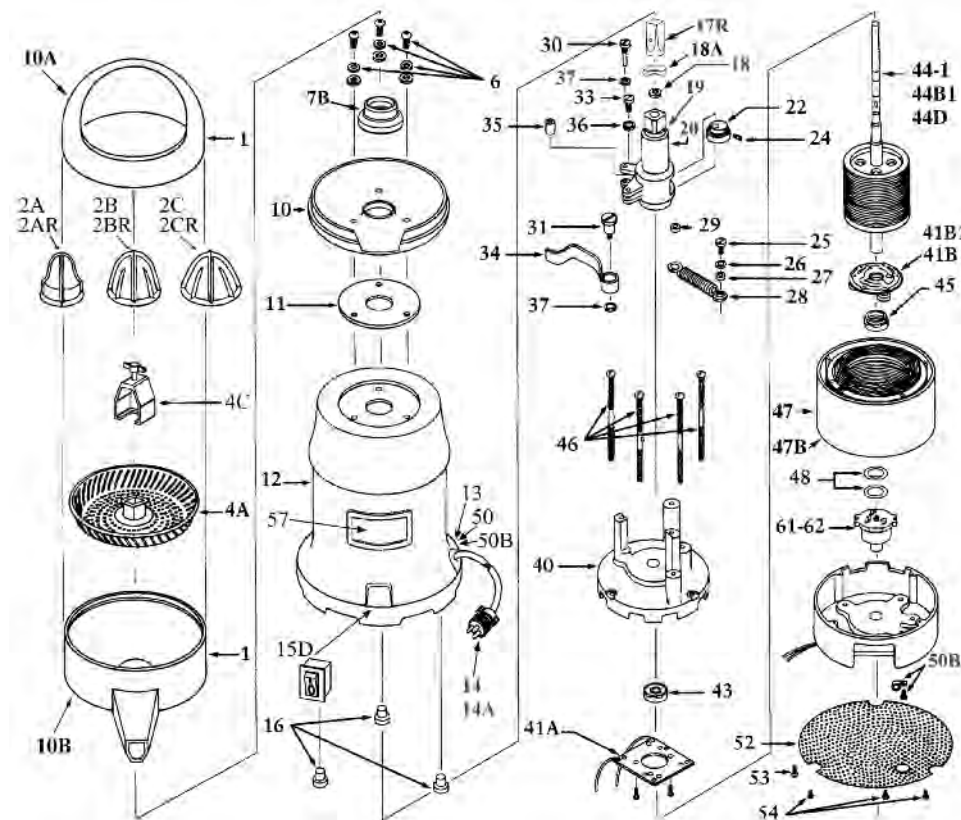
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10509 Business Dr., Unit B, Fontana, CA 92337**

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# Sunkist

## Commercial Juicer #8 Parts Information



### Specifications

Chrome-plated steel housing.  
Corrosion proof plastic dome, spout & bowl support.  
Safe...Listed by UL, NSF Int'l, CUL, CE (Europe)  
Shipping weight .....37 pounds  
Net weight .....31 pounds  
Overall dimensions ...17" high 8" diameter  
Horsepower .....1/4  
Cube .....1.12  
Carton size .....22 3/4" x 9 3/4" x 9 3/4"

### Part Number Description

- 1. Plastic Bowl Assembly incl. dome (10A), spout (10B) & bowl support (10)
- 2. Extracting Bulb Set w/metal insert (only use with 17 or 17C)
  - A. Lemon/Lime fits #8 model
  - B. Orange fits #7 & #8 models
  - C. Grapefruit fits #7 & #8 models
- 2R. Extracting Bulb Set w/o metal insert (only use with 17R)
  - AR. Lemon/Lime
  - BR. Orange
  - CR. Grapefruit
- 3. Lever Lock & Screws for Strainer (for #7 juicer - not illustrated)
- 4. Strainer w/Lever Lock & Screws (for #7 juicer - not illustrated)
- 4A. Strainer for #8 juicer
- 4C. Strainer Puller for #8 juicer
- 6. Bowl Support Screws, Spacers, Washers (set of 3)
- 7. Umbrella Ring w/Set Screw & Gasket (not illustrated)
- 7B. Umbrella Seal (only for use on grooved eccentric housings, replaces 7, 8 & 9)
- 8. Umbrella Ring Set Screw (incl'd w/7) (not illustrated)
- 9. Umbrella Ring Gasket (incl'd w/7) (not illustrated)
- 10. Plastic Bowl Support only (incl'd w/#1)
- 10A. Plastic Dome only (incl'd w/#1)
- 10B. Plastic Spout only (incl'd w/#1)
- 11. Bowl Support Gasket
- 12. Chrome Motor Housing
- 13. Electric Cord Bushing (use w/ 50B)
- 14. Electric Cord 115/60
- 14A. Rubber Cord - Export

### Part Number Description

- 15. Toggle Switch w/Switch Guard (not illustrated)
- 15D. Rocker Switch w/Switch Seal
- 15E. Connectors for 14A & 15D (set of 4) (not illustrated)
- 16. Rubber Feet (set of 3)
- 17. Shaft Tip w/Pin (not illustrated) (only use with 2A, 2B, and/or 2C)
- 17C. Shaft Tip w/Pin (graduated tip) (not illustrated) (only use with 2A, 2B, and/or 2C)
- 17R. Shaft Tip w/Pin (flat tip) (only use with 2AR, 2BR, and/or 2CR)
- 18. Eccentric housing Gasket (incl'd w/#20)
- 18A. Shaft Tip Gasket (fits 17C and 17R)
- 19. Brass Tube
- 20-7. Eccentric Housing w/Bearings, Gasket & Brass Tube #7 Juicer
- 20-8. Eccentric Housing w/Bearings, Gasket & Brass Tube #8 Juicer
- 20-8C. Eccentric Mechanism #8 Juicer
- 22. Ecc. Hub w/Bearing & Screw
- 24. Ecc. Hub Hex Screw 1/4-20x1/2
- 25. Spring Screw to Motor Mount 10-32
- 26. Lock Washers incl. 36 (2) & 37 (3)
- 27. Bronze Bushing Coil Spring to Motor Mount 9/64 x 3/8 x 1/4
- 28. Coil Spring
- 29. Bronze Bushing Coil Spring to Ecc. Housing 9/64 x 3/8 x 3/16
- 30. Arm Screw - Small 1/4-32 x 1 1/16
- 31. Arm Screw - Large 1/4-20 x 2 9/32
- 33. Spring Screw to Ecc. Housing 1/4-32
- 34. Eccentric Arm
- 35. Ecc. Arm Bronze Bushing 1/2 x 3/16 x 3/16
- 36. Lock Washer, 3/16, Internal Tooth
- 37. Lock Washer, 1/4, Internal Tooth

### Part Number Description

- 40. Top Motor Casting
- 41A. Stationary Motor Switch - Bluffton Motor
- 41B. Centrifugal Motor Switch 115V - Bluffton Motor
- 41B1. Centrifugal Motor Switch 230V - Bluffton Motor
- 43. Motor Bearing Top or Bottom - Bluffton
- 44-1. Rotor w/shaft Bluffton Motor 115/60
- 44B1. Rotor w/shaft Bluffton Motor 230/50
- 44D. Rotor w/shaft Bluffton Motor 230/60
- 45. Motor Bearing Top or Bottom - Indiana
- 46. Motor Screws (set of 4)
- 47. Stator (winding) - Bluffton Motor 115/60
- 47B. Stator (winding) - Bluffton Motor 230/50
- 48. Tension Washers - Bluffton Motor (set of 2)
- 50. Electric Cord Strain Relief for J-2
- 50B. Electric Cord Strain Relief for J-1, J-4 & J-5
- 52. Perforated Base Plate
- 53. Ground Screw w/Lock Washer for J-1, J-4 & J-5 (set of 2)
- 54. Base Plate Screws for J-1, J-4 & J-5 (set of 3)
- 57. Logo Plate, Label and Fasteners
- 61. Thermal Overload 115/60 - Bluffton Motor
- 62. Thermal Overload 230/50 - Bluffton Motor
- 64. Model #7 or #8 Motor - 115/60 4.3 amp - 1725 rpm
- 65. Model #7 or #8 Motor - 230/50 2.5 amp - 1425 rpm
- 67. Model #7 or #8 Motor - 230/60 2.2 amp - 1725 rpm



# Gallons of Juice per hour Calculations

*The Sunkist® Commercial Juicer can juice 10-12 gallons of juice per hour using pre-cut citrus.*

**The calculation for this statement follows:**

128 oz = 1 gallon

8 oz = 1 cup

16 cups = 1 gallon



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3-4 medium oranges = 1 cup juice, therefore it would take 48-64 oranges = 1 gallon

Using the averages of 11 gallons of juice per hour and 56 oranges in 1 gallon:

56 oranges x 11 gallons = 616 oranges

Using 88 medium size oranges per box:

616 oranges / 88 = 7 boxes of oranges

60 minutes / 7 boxes of fruit = 8.5 minutes per box

88 oranges / 8.5 minutes = 10.4 pieces of fruit per minute

10.4 oranges x 60 minutes = 624 pre-cut oranges per hour on average

Using the above calculations and based on 10 gallons of juice per hour you could juice about 560 pre-cut oranges/hour and 12 gallons would require about 672 pre-cut oranges



# Sunkist® Lemon Sectionizer

## *Then...*

When the Sunkist Lemon Sectionizer was invented in the 1940s, its only use was to cut lemons into six or eight equal-sized wedges. It was made of a heavy-duty aluminum alloy and was manually operated by pushing the plunger down with the palm of your hand onto the lemon. The plunger pushed the lemon through the stainless steel knives. It was later advertised as being able to wedge small oranges as well.

The picture on the opposite page illustrates a waitress from the 50s using a Sunkist Lemon Sectionizer.





# Sunkist® Sectionizer

## Now...

The Sunkist Sectionizer as it is today was patented in 1974 as the Lemon Sectionizer. After years of being called the Sunkist Fresh Fruit Sectionizer, the name was changed to more accurately reflect the many items that can be used in this machine.

The Sunkist Sectionizer will make quick work of cutting fruits and vegetables into uniform pieces. In addition to sectionizing citrus fruit, you can use this machine to core and wedge apples and pears. It will also slice tomatoes and mushrooms for sandwiches and pizzas or wedge them for salads. Our sectionizer can also slice or wedge hardboiled eggs, kiwi fruit, small to medium onions and potatoes, and strawberries – just about any firm (not hard) fruit or vegetable without pits that will fit through the blade cup. (See partial list on page 13.) If you want to save time in the kitchen, the Sunkist Sectionizer is a must. It is as simple to use as pulling a handle, and is much safer than cutting fruits and vegetables with a knife.

When you purchase a Sunkist Sectionizer you get your choice of one of seven different blade cups we offer. You can also purchase any of the other blade cups and plungers to use in the same machine, making it one of the most versatile food cutters on the market. The blades are extra sharp to make them last longer, and as an additional safety precaution each one comes with a neoprene cup cover. It is very easy to remove the blade cups and plungers, and they can go in the dishwasher for safe and thorough cleaning. The Sunkist Sectionizer is made of sturdy ABS plastic and weighs only 13 pounds. It is listed by NSF International.

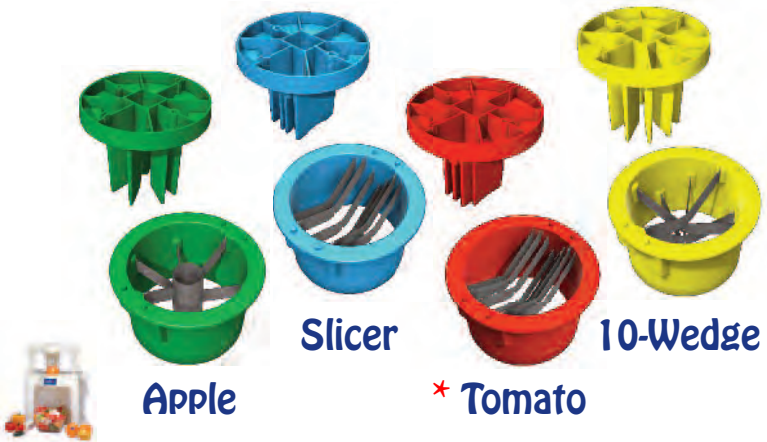


# Sunkist Sectionizer

For safely preparing  
fresh-cut wedges,  
slices and halves



**Color-Coded  
Blade Cups/Plungers**



Apple

Slicer

\* Tomato

10-Wedge

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- Quick & easy cleanup – dishwasher safe parts
- Uniform pieces for appealing presentation
- Listed by NSF International
- Interchangeable blade cups – 9 different ones



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\* The Tomato Blade Cup/ Plunger set is manufactured for Soft Fruit applications only (ex. Tomato, Kiwi, Strawberries, Mushrooms, Hardboiled Eggs). Do not use on Citrus and/or Firm Fruits/Vegetables.

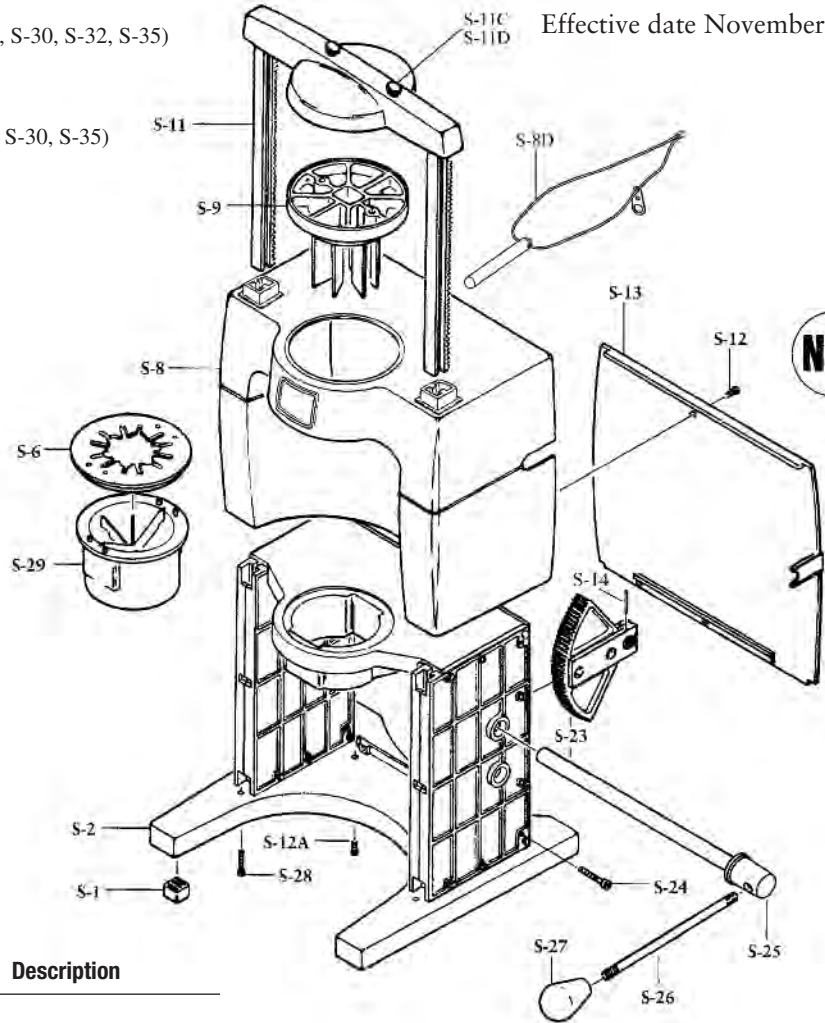
# Sunkist

## Sectionizer

### Parts Information

Effective date November 1, 2011

Part Number	Parts Description
S-1	Foot Pad (set of 6)
S-2	Base Assembly
S-3B	Blade Cup w/cover (6 wedge) (fits S-9)
S-4B	Blade Cup w/cover (6 slice) (fits S-10)
S-5B	Blade Cup w/cover (4 wedge) (fits S-9)
S-6	Wedge Cup cover (sold w/S-3, S-5, S-29, S-30, S-32, S-35)
S-7	Slicer Cup cover (sold w/S-4)
S-8	Outer Shell
S-8D	Pin & Thread Assembly
S-9	Plunger Wedger (fits parts S-3, S-5, S-29, S-30, S-35)
S-10	Plunger Slicer (fits S-4)
S-11	Crossbar Assembly
S-11C	Brass Knob
S-11D	Brass Stud
S-12	Back Screw #8 x 1/2" (set of 8)
S-13	Back Cover
S-14	Spring Pin (set of 2)
* S-15	7 Slice Blade Cup w/cover (fits S-16)
* S-16	Plunger Tomato Slicer (fits part S-15)
* S-17	Tomato Set (S-15 & S-16)
S-19	Wedge Cup Cover (10 wedge) (sold w/S-20)
S-20B	Blade Cup w/cover (10 wedge) (fits S-21)
S-21	Plunger (fits S-20)
S-22	10 Wedge Set (S-20 & S-21)
S-23	Gears & Shaft Set
S-24	Base Side Screw 6-32 x 1 1/2" (set of 10)
S-25	Plastic Shaft Cover
S-26	Handle*
S-27	Knob
S-28	Bottom Screw #8 x 1 1/2" (set of 4)
S-29B	Blade Cup w/cover (8 wedge) (fits S-9)
S-30B	Blade Cup w/cover (3-in-1) (fits S-9)
S-31	Plastic Production Stand (see below)
S-32B	Apple Corer Cup (fits S-33)
S-33	Apple Plunger (fits S-32)
S-34	Apple Corer Set (S-32 & S-33)
S-35B	Blade Cup w/cover (single) (fits S-9)



Complete Sectionizer Model #	Blade Cup Style	Description
S-101		4 Wedge 4 evenly spaced and cut wedges.
S-102		6 Wedge 6 evenly spaced and cut wedges.
S-103		6 Slice 6 slices 5/16" thick. Must use plunger S-10.
S-104		8 Wedge 8 evenly spaced and cut wedges.
S-105		3-in-1 2 halves scored in 3 wedges each (for school foodservice).
S-106		Apple Model 6 evenly spaced and cut wedges with center core removed. Must use plunger #33.
S-107		Single Cuts fruit & vegetables in half.
* S-109		Tomato Model 7 evenly spaced slices. Must use plunger S-16.
S-110		10 Wedge 10 evenly spaced and cut wedges.

#### Specifications

Safe...Listed by NSF International® .  
 Overall Dimensions .....15 1/2" high, 15 1/4" wide, 13 1/8" deep  
 Net Weight ..... .13 pounds  
 Shipping Weight ..... .15 pounds  
 Cube ..... .232  
 Carton Size .....17 1/2" L x 13 1/2" W x 17 1/2" H

#### Plastic Production Stand (Optional) Part Number S-31



A sturdy plastic stand that allows serving pans (not included) to pass under the sectionizer for greater production flexibility.

Overall Dimensions .....5 3/4" high, 14 1/2" wide  
 Shipping Weight ..... .2 pounds, 3 oz.

\* The Tomato Blade Cup/ Plunger set is manufactured for Soft Fruit applications only (ex. Tomato, Kiwi, Strawberries, Mushrooms, Hardboiled Eggs). Do not use on Citrus and/or Firm Fruits/Vegetables.

# Slicing and Wedging Fruits & Vegetables

The Sunkist® Sectionizer can be used with a variety of fruits and vegetables. Always use firm (not hard) fruits and vegetables without pits that easily fit through the blade cups. Following are some of the more common uses:

- **Apples** – cored and wedged for eating or cooking
- **Bananas** – sliced for cereal, Bananas Foster or pies
- **Beets** – sliced or wedged for cooking
- **Carrots** (small) – sliced for cooking
- **Celery** – sliced for cooking
- **Chili Peppers** – sliced for cooking
- **Cucumbers** – sliced for salads, cooking or eating alone
- **Hardboiled Eggs** – sliced or wedged for salads, garnish or eating alone
- **Italian Squash** – sliced for cooking
- **Kiwifruit** – sliced or wedged for eating
- **Lemons** – halved for making fresh lemonade or for using the juice in cooking (Size 165 or smaller recommended)
- **Lemons** – sliced or wedged for seafood, iced tea, mixed drinks or garnish (Size 165 or smaller recommended for slicing)
- **Limes** – halved for making lime juice or for using the juice in cooking
- **Limes** – sliced or wedged for mixed drinks or garnish
- **Mushrooms** – sliced or wedged for sandwiches, sautéing, pizza or salads
- **Napa Cabbage** – sliced for stir frying
- **Okra** – sliced for cooking
- **Onions** (peeled, small to medium) – sliced for sandwiches, pizza, etc., or wedged for cooking with meats or soup
- **Oranges** – halved for making fresh orange juice or for using the juice in cooking (Size 113 or smaller recommended)
- **Oranges** – sliced or wedged for punch, garnish or for eating fresh (Size 113 or smaller recommended)
- **Pears** – cored and wedged for eating or cooking
- **Potatoes** (small to medium) – sliced or wedged for cooking
- **Radishes** – sliced or wedged for salads
- **Strawberries** – sliced for pies or strawberry shortcake
- **Swiss Chard** – sliced for cooking
- **Tomatillo** – sliced or wedged for cooking or garnish
- **Tomatoes** – sliced for sandwiches, pizzas or salads
- **Tomatoes** – wedged for salads or garnish

This is not a complete list. Use your imagination and you will soon find the Sunkist Sectionizer to be indispensable to your operation.

## ***Here are some hints to get the best results:***

1. Always use firm products without pits.
2. When slicing an item width wise, such as a cucumber or celery, 3" long is the best length to get 6 to 8 slices 5/16" thick.
3. When slicing an item length wise, such as Napa cabbage, 5" is the recommended length. Number of slices will be determined by the width of the item.



# Sunkist® Sectionizer Jr.

## *Introducing...*

The Sunkist Sectionizer Jr. was introduced in February 2009. It is the newest equipment line developed by Sunkist Foodservice Equipment since 1974 when our Sunkist Commercial Sectionizer as it is today was patented.

Sunkist has developed the Sectionizer Jr. to fit the needs of establishments that do not have the space in their prep areas for large tabletop appliances. It is a must have for Bars. The Sunkist Sectionizer Jr. uses all the interchangeable blade cups and plungers as its counterpart, the Sunkist Commercial Sectionizer. You can wedge, slice and halve a variety of fruits and vegetables. Your cut pieces fall right into the container that comes complete with a lid for easy storage until you are ready to use them. It is this unique feature that makes our unit stand out from the rest on the market.

You can cut lemons, limes, oranges, tomatoes and kiwis or any fruit or vegetable that does not have a pit, is firm (not hard) and is not larger than the diameter of the blade cup. It gives you uniform pieces so there is less waste and saves you more time in the kitchen than cutting with a knife. It is safe to use and clean-up is a snap. The machine and all the parts are dishwasher safe. It is approved through NSF International and has a 1-year warranty. The plunger assembly and cup holder are made of sturdy ABS plastic, the container is a styrene acrylonitrile and weighs only 4 pounds which makes it very portable. Although The Sunkist Sectionizer Jr. is a commercial unit, it has a small footprint that makes it also ideal to use in the home.



# Sunkist<sup>®</sup>

## Sectionizer Jr.

For safely preparing fresh-cut wedges, slices and halves

**NEW!**

**Color-Coded  
Blade Cups/Plungers**



- Quick & easy cleanup – dishwasher safe parts
- Uniform pieces for appealing presentation
- Listed by NSF International
- Interchangeable blade cups – 9 different ones

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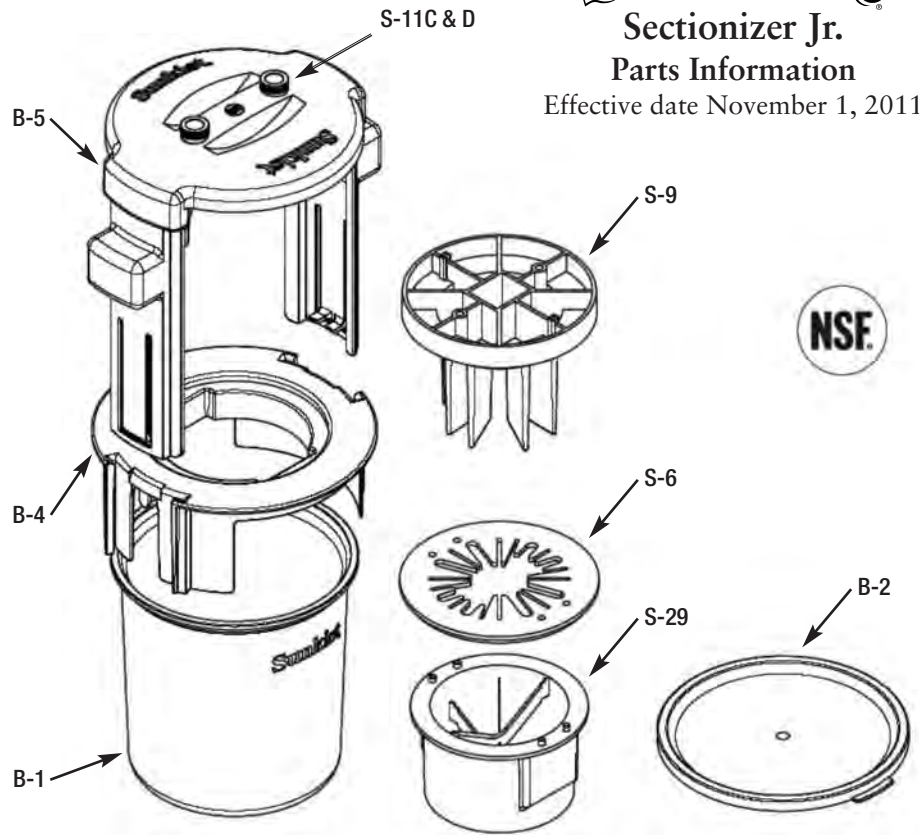


# Sunkist

## Sectionizer Jr.

### Parts Information

Effective date November 1, 2011



Part Number	Description
B-1	Container - 2.7 Quart
B-2	Lid - 2.7 Quart
B-3	2.7 Quart Assembly - Container & Lid (B-1 & B-2)
B-4	Cup Holder
B-5	Plunger Assembly
S-3B	Blade Cup w/cover (6 wedge) (fits S-9)
S-4B	Blade Cup w/cover (6 slice) (fits S-10)
S-5B	Blade Cup w/cover (4 wedge) (fits S-9)
S-6	Wedge Cup cover (sold w/S-3, S-5, S-29, S-30, S-32, S-35)
S-7	Slicer Cup cover (sold w/S-4)
S-9	Plunger Wedger (fits parts S-3, S-5, S-29, S-30, S-35)
S-10	Plunger Slicer fits part S-4 only
S-11C	Brass Knob
S-11D	Brass Stud
★ S-15	7 Slice serrated Blade Cup w/cover (fits S-16)
★ S-16	Plunger Tomato Slicer (fits S-15)
★ S-17	Tomato Set (S-15 & S-16)
S-19	Wedge Cup Cover (10-wedge) (sold w/S-20)
S-20B	Blade Cup w/cover (10-wedge) (fits S-21)
S-21	Plunger (fits S-20)
S-22	10 Wedge Set (S-20 & S-21)
S-29B	Blade Cup w/cover (8 wedge) (fits S-9)
S-30B	Blade Cup w/cover (3-in-1) (fits S-9)
S-32B	Apple Corer Cup (fits S-33)
S-33	Apple Plunger (fits S-32)
S-34	Apple Corer Set (S-32 & S-33)
S-35B	Single Blade Cup w/cover (fits S-9)



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Complete Sectionizer Jr. Model #	Blade Cup Style	Description
B-200		Basic Unit (No Plunger and No Blade Cup).
B-201	4 Wedge	4 evenly spaced and cut wedges.
B-202	6 Wedge	6 evenly spaced and cut wedges.
B-203	6 Slice	6 slices 5/16" thick. Must use plunger S-10.
B-204	8 Wedge	8 evenly spaced and cut wedges.
B-205	3-in-1	2 halves scored in 3 wedges each (for school foodservice).
B-206	Apple Model	6 evenly spaced and cut wedges with center core removed. Must use plunger #33.
B-207	Single	Cuts fruit & vegetables in half.
★ B-209	Tomato Model	7 evenly spaced slices. Must use plunger S-16.
B-210	10 Wedge	10 evenly spaced and cut wedges.

### Specifications

Safe...Listed by NSF International.  
 Overall Dimensions . . . . .9½" high, 9½" wide, 7¾" deep  
 Net Weight . . . . .4 pounds  
 Shipping Weight . . . . .5 pounds  
 Volume . . . . .0.47 cu.ft.  
 Carton Size . . . . .10" high, 10" wide, 8" deep

### Additional Containers & Lids Available



B-3. 2.7 Quart Assembly – Container & Lid (B-1 & B-2)

Overall Dimensions . . . . .7" high, 7" wide  
 Shipping Weight . . . . .1½ pounds

★ The Tomato Blade Cup/ Plunger set is manufactured for Soft Fruit applications only (ex. Tomato, Kiwi, Strawberries, Mushrooms, Hardboiled Eggs). Do not use on Citrus and/or Firm Fruits/Vegetables.

# Garnish Tricks for the Sunkist® Sectionizer & Sunkist® Sectionizer Jr.

## *Half Lemon Slices with a Slit*

- Start with a single blade cup and plunger wedger in the sectionizer.
- Place one lemon on the wedger cup cover with stem end facing you.
- Pull down on handle of the sectionizer.
- Repeat above until you have halved as many lemons as you need.
- With a sharp knife make a quarter-inch deep cut on the inside of each lemon half from stem to stem.
- Replace the single blade cup and plunger wedger with the 6-slice blade cup and plunger slicer.
- Put lemon back together and place in the sectionizer with the stem ends horizontal.
- Pull down on the sectionizer handle.
- Result: Twelve half lemon slices with a slit in each piece for easy placement on a glass.
- This can also be done with oranges or limes.



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## *Orange Slices with a Slit*

- Place orange on counter with stem ends horizontal.
- With a sharp knife make a quarter-inch deep cut on the top of the orange toward the stems.
- Place the orange in the sectionizer (6-slice blade cup and plunger slicer installed) with the stem ends horizontal.
- Pull down on the sectionizer handle.
- Result: Six orange slices with a slit in each piece for easy placement on a glass.
- This can also be done with lemons or limes.

## *16 Lime Pieces in Two Easy Cuts*

Are you tired of spending hours cutting up little pieces of lime to fit on the lip of beer bottles? Try this sectionizer trick:

- Start with a single blade cup and plunger wedger in the sectionizer.
- Place lime on the wedger cup cover with stem ends horizontal.
- Pull down on the handle of the sectionizer.
- Repeat above until you have halved as many limes as needed.
- Replace single blade cup with 8-wedge blade cup.
- Put two halves of lime back together and place either stem end vertically on the wedger cup cover.
- Pull down on handle of the sectionizer.
- Result: Sixteen perfectly cut limes to fit on the lip of beer bottles.
- Substitute the 8-wedge blade cup with the 4-wedge or 6-wedge blade cup if desired.

# Purchasing Sunkist® Foodservice Equipment & Parts

## *U.S. Orders*

In the United States the Sunkist Commercial Juicer, Sectionizer and their parts can be purchased in two ways:

1. You can purchase from just about any foodservice equipment dealer or repair center. If the dealer you contact does not stock our products, they can order from Sunkist for you. If you don't know of a dealer to contact please call us for a referral on our toll-free number (800) 383-7141.
2. You can place your order directly with Sunkist using Visa, Master Card, COD or check-in-advance. If COD is used, UPS charges a \$9.00 COD fee, and if delivery is to a residential zone an additional \$2.10 (UPS charges are subject to change without notice). If applicable, these fees will be charged to the customer along with shipping & handling and any taxes required. All items will be sold at the suggested list price shown on our website [foodservice.sunkist.com/equipment](http://foodservice.sunkist.com/equipment). To place an order you can fax it to (909) 822-2125, phone us on our toll-free number above, send it to the address on the back cover, or order on our website.

Orders received Monday through Friday by 10:00 a.m. PST are usually shipped the same day if the items needed are in stock and shipped by UPS.

## *Export or Canadian Orders*

If you want to buy our products in Canada or for the export market, please contact our sales representatives as listed below:

### **Canadian Representative**

Chesher Equipment Ltd.  
6599 Kitimat Road  
Unit 2  
Mississauga, ON L5N 4J4  
Canada  
(800) 668-8765 (905) 363-0309  
Fax: (905) 363-0426  
Email: [sales@chesher.com](mailto:sales@chesher.com)

### **Export Representative**

H. D. Sheldon & Company, Inc.  
143 W. 29th Street  
12th Floor  
New York, NY 10001  
Phone: (212) 924-6920  
Fax: (212) 627-1759  
Email: [sales@hdsheldon.com](mailto:sales@hdsheldon.com)



# Sunkist



## **Sunkist Growers**

*Foodservice Equipment Sales*

10509 Business Drive, Unit B

Fontana, CA 92337

Toll Free: (800) 383-7141

Fax: (909) 822-2125

Website: [foodservice.sunkist.com/equipment](http://foodservice.sunkist.com/equipment)