

# COLD PRESS SLOW JUICER

MAXIMUM VITAMINS, NUTRIENTS & FLAVOUR



Model: SJ150 | Batch: PR4472

PLEASE READ AND RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE.

THIS APPLIANCE IS INTENDED FOR HOUSEHOLD USE ONLY.

The illustrations used in this manual are to illustrate the operation method and structure of the product. Where there is a small difference between the physical item and the illustrations, please take the physical as the standard.

## **ABOUT THIS PRODUCT:**

A fresh start for a healthy you.

This Cold Press Slow Juicer can form your favourite combination of fruits and vegetables into a fresh pressed juice with up to 20 minutes continuous use. Juicing provides many benefits because it retains most of the vitamins, phytonutrients and minerals essential for a daily recommended diet. The juicing process is simple- it slowly squeezes, liquefies and strains your fresh produce with minimal heat and friction exposure to deliver high quality fresh pressed juice straight into the included 500ml juice cup. The leftover fruit and vegetable pulp can dispense straight into the included 500ml pulp container.

The powerful 150-watt motor on this juicer is strong enough to press the hardest fruits and vegetables while providing consistent fresh juice through the fine strainer. Maintaining a peaceful atmosphere is no issue for the kitchen or office cafeteria because this slow juicer runs at low speed and low noise levels during all steps of the operation.

The wide feeding chute allows large, 4cm chunks of fruits and vegetables to be juiced. Fresh foods will guide through without any extra force, allowing you to effortlessly make beautiful and delicious creations with a high juice yield with minimal foaming. The non-slip grip pads on the bottom make for happy and safe juicing without the worry of any slips or spills.

When it is time for clean-up, simply pour water into the chute and put the juicer into reverse mode to wash away excess fibres and pulp. The included cleaning brush can help assist with cleaning in between every nook and cranny.

Start your day the healthy way and let this beautiful, sleek black Cold Press Slow Juicer guide you to a fresh lifestyle.

#### **FEATURES:**

- Continuous juice extraction.
- Easy feed chute.
- High yield with minimal separation and foaming.
- Low speed.
- Pulp cup and juice cup included.
- Two step safety start system all parts must be assembled correctly, and the lid must be locked into position correctly. This assures safe operation.
- The powerful and efficient low speed motor processes high fibre fruit and vegetables effortlessly without overheating.
- The motor operates quietly, extracting juice quickly with a higher yield.
- Convenient rinsing: Simply pour water into the slow juicer between each recipe to rinse without disassembly during an extended juicing session of up to 20 minutes.

#### **DANGER:**

- Do not immerse the housing in water or rinse under the tap due to the electronic components.
- Avoid any liquid from entering into the appliances main body to protect from electric shock or short-circuit.

## **SAFETY PRECAUTIONS:**

- 1. Before use, ensure power cord and plug, strainer and other parts are undamaged. If damaged, do not to use or attempt to repair, contact Customer Service.
- 2. Prior to first use, thoroughly wash all parts that come into contact with food.
- 3. To prevent electric shock do not touch the power switch with wet hands.
- 4. Make sure all removable parts are fully installed before turning on the power.
- 5. Cut ingredients small enough to fit into the inlet without getting stuck. Kernels, hard seeds, thick skin or hard shells should be removed before juicing.
- 6. Only use the tamper supplied to push in produce. Do not insert fingers or other foreign objects as this can cause injury to the user and damage the machine.
- 7. Do not use the tamper with excessive force. If ingredients get stuck, disassemble, clean and reassemble before restarting.
- 8. Some produce may stain the juicing components. This will not affect the quality of the juice or cause harm. (See 'Cleaning' below for possible remedies.)
- 9. Ensure the motor and auger stop rotating and the power is disconnected before disassembly. Disconnect the appliance from the power supply if left unused or before assembling, disassembling or cleaning.

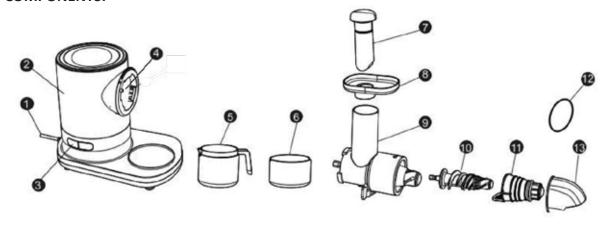
- 10. To avoid damage, do not subject the machine body to water or other liquids.
- 11. Do not use steel wool, abrasive cleaners or corrosive liquids to wash this machine.
- 12. Keep the mains cord away from hot surfaces.
- 13. Always ensure that the plug is inserted into the wall socket properly.
- 14. Do not connect the appliance to an external timer switch.
- 15. Do not place anything on top of the appliance.
- 16. Do not use the appliance for any other purpose than described in this manual.
- 17. Do not let the appliance operate unattended.
- 18. Immediately unplug the appliance if you see dark smoke coming out of the of the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- 19. The slow juicer is designed and warrantied for domestic use only. The guarantee is invalid if the appliance is used for professional or semi-professional purposes or it is not used according to instructions.
- 20. This appliance is not intended for use by persons (including children) with reduced physical sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- 21. Children should be supervised to ensure that they do not play with the appliance. To protect children from the dangers posed by electrical appliance, make sure that the cable is not hanging low and that children do not have access to the appliance.
- 22. Ensure the appliance in placed on a horizontal, even and stable surface.
- 23. This appliance is designed for household use only. It may not be suitable to be safely used in environments such as staff kitchens, farms, motels, and other non-residential environments.
- 24. Always unplug the appliance while not in use.
- 25. Unplug from outlet when not in use, before assembling or taking off parts and before cleaning.
- 26. Avoid contact of moving parts.
- 27. Do not use attachments not recommended or sold by the manufacturer may as it may lead to fire, electric shock or injury.
- 28. Always ensure you switch the juicer to the off position and the motor has stopped completely before disassembling.
- 29. Do not put your fingers or a foreign object into the juicer while it is in operation. If food becomes lodged in the inlet use the plunger to push it down or use the reverse button on the machine to dislodge. If this is not possible, turn juicer off and for motor to completely stop before disassembling juicer to remove food.
- 30. Do not use outdoors.

- 31. Do not use appliance for more than 20 minutes continuously as the motor may burn out; do not use it again until the appliance has cooled down. The cool down period after 20 minutes of use is 30 minutes.
- 32. Do not use the appliance to juice hard materials, including hard fruit and vegetables, pips, ice, frozen fruit, large seeds.
- 33. Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.
- 34. Ensure that ingredients are washed / clean before juicing and peeled if necessary.
- 35. Do not use the appliance if any parts are damaged.

### **BUILT-IN PROTECTION FEATURES:**

- 1. The juicer automatically turns off after 20 minutes of continuous operation, to prolong service life. Allow 30 minutes for the motor to cool before reuse.
- 2. If ingredients become stuck and the motor is strained the machine will make a "tick' sound and the auger will cease to rotate. This protects the motor and prolongs service life. Put the machine in reverse to clear the blockage. If the machine remains locked, disassemble, clean and reassemble before restarting.
- 3. This Class I Appliance requires the grounding wire of the socket to be earthed.

# **COMPONENTS:**



Part Number	Part Name	Function	
1	Power Cord	Connects to power socket.	
2	Machine Body	Motor Housing and controls.	
3	Power Switch	Forwards ON / OFF & Reverse.  Reverse works only while the button is held down.	
4	Hopper Lock Button	IMPORTANT When attaching the juicing arm the lock clicks on automatically.  To remove you must hold the lock button down.	
5	Juice Cup	Collects fruit juice from the juice outlet.	
6	Pulp Cup	Catches pulp from the pulp outlet.	
7	Push rod	Use to gently push produce into the machine.	
8	Hopper	Prevents produce spillage.	
9	Juicing Arm	Houses the auger and strainer. Incorporates the juice outlet.	
10	Auger	Rotating screw that masticates produce.	
11	Fine Strainer	Filters juice from pulp.	
12	Silicone Ring	Prevents leaks between juicer arm and pulp outlet	
13	Pulp Outlet	Secures strainer and auger in place.	

# ASSEMBLY:

1	Hold the juicing arm against the machine body with the inlet tube at 45° (pointing between 2 and 3 o'clock) until the three fasteners on the juicing arm align with the three openings on the machine body.  Insert then rotate anti-clockwise until the juicing arm clicks into the locked in position.
2	Align the auger's hexagonal shaft with the hexagonal socket in the machine body and push horizontally all the way in.
3	Holding the fine strainer with its tongue at the bottom pointing towards the machine body, align the two fasteners of the fine strainer tothe two slots in the juicing arm and insert.
4	Push the silicone ring firmly into place on the pulp cap.  Pointing the pulp cap at 45º (between 2 and 3 o'clock)  push it into the juicing arm and rotate  Counter-clockwise until locked in place.
5	Attach the hopper to the inlet tube and position the juice and pulp jugs beneath the juice and pulp outlets.  Open the juice tap for normal use. Gently use the push rod if produce needs an extra push.

#### DISASSEMBLY:

1		IMPORTANT: In order to unlock and remove the juicing arm you must hold down the lock button on the machine body while rotating the juicing arm clockwise.
2	C. Marie Co.	Disassemble the juicing arm components in reverse order to the assembly.

#### **OPERATION:**

Press the "ON" button. The slow juicer will begin operation. product starts to work.

Put the ingredients into the feed inlet of the juicing body and push the ingredients with the push rod.

The reverse button can be pressed to reverse any ingredients which have become stuck.

Press the "OFF" button to stop operation.

The slow juicer automatically turns off after 20 minutes of continuous operation, to prolong service life. Allow 30 minutes for the motor to cool before reuse.

## **CLEANING:**

- 1. Disconnect the power supply before dismantling and cleaning.
- 2. Cleaning is easier if done immediately.
- 3. Rinsing of components is generally all that is required. The filter may require light brushing with the brush provided.
- 4. Wash parts in warm soapy water.
  - These parts are dishwasher safe: juicing arm, hopper, push rod, juice cup, pulp cup, inner of pulp outlet, pulp outlet, auger, fine strainer, silicone ring.
- 5. Do not use abrasive or corrosive cleaning materials or products.
- 6. The machine body must not be washed with water or any other liquid. Wipe with a dry cloth.
- 7. Some produce may leave deposits on juicing components (e.g., turmeric). To clean soak in a vinegar solution then clean with bicarb.
- 8. Ensure the juicer is clean and dry before storage.

## TIPS:

- 1. Do not overfill. Give produce time to be processed and clear before introducing more.
- 2. When using soft and hard produce, alternate between the two. Hard produce helps push softer produce through. (The hard interior core of pineapple should be juiced last for example.)
- 3. If you get build up in the juicing arm, allow time to clear before adding more produce. If the build-up is persistent, put the machine in reverse for 5 seconds, then use forwards to clear.
- 4. Generally, little or no cutting is required for celery or leafy greens. Carrots etc. may be sliced vertically if they don't fit.
- 5. Pure Fruit Ice Cream: Feed 1-2 inch pieces of frozen fruit (ensure fruit is not rock hard from deep freeze) at a steady pace using the tamper if required. Close the juice outlet and catch from the pulp spout. Creates fluffy, delicious, healthy, sugar-free ice cream. Best eaten immediately.
- 6. Thin skins of fruits and vegetables do not need to be peeled. Thick skin of fruits and vegetables like oranges, pineapples, etc., should be removed. Large seeds should be removed to protect the machine and avoid makingthe juice bitter.
- 7. Freshly juiced apple may quickly turn brown. Add a few drops of lemon juice to slow this process.
- 8. Wheatgrass, leaves (such as lettuce) and leaf stems can be juiced with the juicer.

# **CALORIE GUIDE:**

Fruit / Vegetable	Vitamins /Minerals	KJ / Calories
Apple	Vitamin C	200g=150KJ
Арріс	Vitariiii C	(72 Calories)
Apricot	Dietary fibre / kalium	30g=85KJ
Артісос	Dictary fibre / Kallarii	(20 Calories)
Beetroot	Dietary fibre / Vitamin C,folic	160g=190KJ
Beetroot	acid, kalium	(45 Calories)
Blueberry	Vitamin C	125g=295KJ
Dideberry	Vitariiii C	(70 Calories)
Brussel Sprouts	Dietary fibre / Vitamin B, B6, C,E,	100g=l10KJ
Brasser sproats	folic acid	(26 Calories)
Cabbage	Dietary fibre / Vitamin C B6, folicacid,	100g=110KJ
Cabbage	kalium	(26 Calories)
Carrot	Dietary fibre / Vitamin A, B6, C	120g=125KJ
Carrot	bictary fibre / vitariiii A, Bo, C	(30 Calories)
Celery	Vitamin C, kalium	80g=55KJ
Celery	vitaiiiii C, kailaiii	(13 Calories)
Cucumber	Vitamin C	280g=120KJ
Cacamber	Vicariiii C	(29 Calories)
   Fennel	Dietary fibre / Vitamin C	300g=145KJ
Termer	Bictary Horey Vitariiii e	(35 Calories)
Grape	Vitamin B6, C, kalium	125g=355KJ
Grupe	Vitariiii 20, e, kanarii	(85 Calories)
   Kiwi	Vitamin C, kalium	100g=100KJ
		(40 Calories)
Melon	Dietary fibre / Vitamin A, Cfolic	200g=210KJ
	acid	(50 Calories)
Nectarine	Dietary fibre / Vitamin B3folic	180g=355KJ
	acid, kalium	(85 Calories)
Peach	Dietary fibre / Vitamin B3, kalium	150g=2O5KJ
	Dietary more y vitariim 20, kanam	(49 Calories)
Pear	Dietary fibre	150g=250KJ
	2.000.7	(60 Calories)
Pineapple	Vitamin C	150g=245KJ
		(59 Calories)
Raspberry	Vitamin C, ferrum, kalium,	125g=13OKJ
,	magnesium	(31 Calories)
Tomato	Dietary fibre / Vitamin A, C, E,folic	100g=90KJ
	acid	(22 Calories)

# TROUBLESHOOTING:

Symptom	Cause	Solution
No Power	The power plug is not plugged in properly	Check plug is firmly pushedin and turned on
140 Fower	The socket is faulty	Try a different power socket
	The machine has an electrical fault	Contact CustomerService
Burning This is normal during smell from motor initial use while the motor brushes wear in		If the smell persists despite repeated use, contact Customer Service
	The voltage is too low	Check electricity supply
Machine stops during use	Excessive or hard ingredients	Disconnect the power and remove excess ingredients
	Machine use has exceeded 20 mins	The motor will work again after a 30 min break
Unfamiliar	Components are not correctly installed	Disassemble and reassemble according to instructions
noise	Some ingredients make a noise when crushed	This is normal for some produce
	Persistent unusual mechanical noise	Contact CustomerService
Difficult to	The ingredients in the juicing arm are not juiced	Turn the machine on againand juice more
dsmantle	completely	Put the machine in reverse for 5 seconds then run forwards again

# **SPEFICATIONS:**

Voltage	220V-240V~	
Power Rating	150 Watts	
AC Frequency	50/60Hz	
Maximum continuous working time	≤ 20minutes	
Cool down time	≥ 30minutes	
Speed	50 – 60 RPM	
Noise	60 DB	



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