

Welcome to the family! You have wisely decided to equip your kitchen with the Platinum Slow Juicer & Sorbet System. Slow Juicers offer a higher quality juice with more nutrients and a more natural taste.

Please take a few minutes to read through the use and care of your Platinum Slow Juicer and Sorbet System.

HOW TO USE

① UNBOXING

Once you receive your Platinum Slow Juicer and Sorbet System, remove all the parts from the box. Your box will contain two strainers, one for juicing and one for making sorbet. The one already attached inside the unit with the fine holes is the juice strainer. The one packaged separately with a solid outside is for making sorbet.

Closely follow the "Assembly Guidelines" packaged in the box when putting together your juicer for the first time. Align the red dots on the juicing bowl and strainer. Before rotating the feeding tube into the lock position on the motor device, ensure the auger screw is pushed in tightly, and the tablet on the feeding tube is aligned into the space.



Scan me for video assembly instructions.

② USAGE

Only switch the device to the on position when you are inserting ingredients. Should any ingredients get stuck, use the reverse button to remove them before inserting them back in. If ingredients are having trouble going down, use the pusher to help them be pushed down. For juicing, no peeling is required for fruits like oranges and lemons. However, eliminate cores from hard-cored fruits or vegetables, such as peaches or cherries to prevent damage to the device. To prevent oxidation, keep the smart tab closed until the juicing bowl is full with juice.

When using the sorbet attachment, exclusively use frozen ingredients, allowing them to thaw for 10-15 minutes for optimal softness before insertion. Do not put ice into the machine.

③ CLEANING

The cleaning tool that comes with your Platinum Slow Juicer and Sorbet System is a great asset. When cleaning the strainers, use the brush to remove debris from the fine crevices. Use the tip of your brush to get into hard-to-reach areas, such as the base of the auger.

Your Juicer is dishwasher safe, with the exception of the motorized base.

FAQS

Q: Why is slow juicing healthier than regular juicing?

A: The slow process, with minimal heat loss and the slow speed ensures that it extracts the maximum nutrients from the vegetables, fruits and leafy greens and, therefore, increases the health benefits of the freshly squeezed juice. Since the machine slowly crushes everything, very few nutrients are lost. Moreover, no heat is involved, which can also impact the nutritional value. This way, you can enjoy all the goodness of your raw, organic vegetables.

Q: Do I need to peel my fruits and vegetables, like oranges and lemons, before inserting them into the juicer?

A: No, peeling is unnecessary. Leaving peels on not only retains more nutrients but also adds a zestier taste due to the peel's flavor.

Q: Do I have to use frozen ingredients with the sorbet attachment?

A: Yes, frozen ingredients are a must, but thaw them for 10-15 minutes to prevent excessive hardness that could harm the machine.

Q: Is my slow juicer covered under warranty?

A: Absolutely! Your Slow Juicer & Sorbet System comes with a 3-year warranty.