



# Operation Manual

## SS-9113

with BPA-Free Components



**SAVE THIS MANUAL-KEEP IT HANDY FOR QUICK REFERENCE**  
**READ INSTRUCTIONS BEFORE USING**



## WELCOME

Congratulations! You are now the proud owner of a SoloStar® 3 Single Auger Juice Extractor with BPA- free (BisPhenol-A) components. With SoloStar® 3, you can juice a wide variety of fruits and vegetables – from carrots and apples, to wheatgrass and pine needles, all without having to stop and change any parts! You can also use your SoloStar 3® Juice Extractor to make other delicious foods such as frozen fruit sorbets, baby foods, breadsticks, nut butters, pâtés, and much more!

The SoloStar® 3 Juice Extractor is the next generation of single auger juicers that unleashes the very best nutrition that nature has to offer. The unique shape of SoloStar 3's auger and correspondent juicing screen provides greater performance than other single auger juicers. The auger and juicing screen are coupled with design improvements that make SoloStar® 3 easily extract more juice than its competitors.

The SoloStar® 3's single auger employs an advanced impeller press system that rotates at a low 80 RPM and generates minimal heat while juicing, resulting in fresher juice with minimal loss of the precious enzyme and vitamin content in the juice.

Be sure to carefully unpack your SoloStar® 3 and check that all of the parts are there. Also take the time to become familiar with your new juicer before you start juicing. It is a good idea to disassemble and reassemble your SoloStar® 3 a few times to become familiar with how all of the parts fit together properly. Many accessories have been included as standard parts to make your juicing experience easier and to enhance the versatility of the food preparation capabilities.

We recommend that you wash all of the juicing parts (excluding the Main Body) with warm water and mild detergent before you first use your SoloStar® 3 Juice Extractor. Now you are ready to begin juicing with your SoloStar® 3 Juicer. We hope you enjoy your SoloStar® experience, as it helps you embark on your journey to better nutrition and better health.

Please take the time to read through the entire operation manual for proper use and care instructions. Following the instructions in this manual will ensure that your SoloStar® 3 Juice Extractor serves you faithfully for many years to come.



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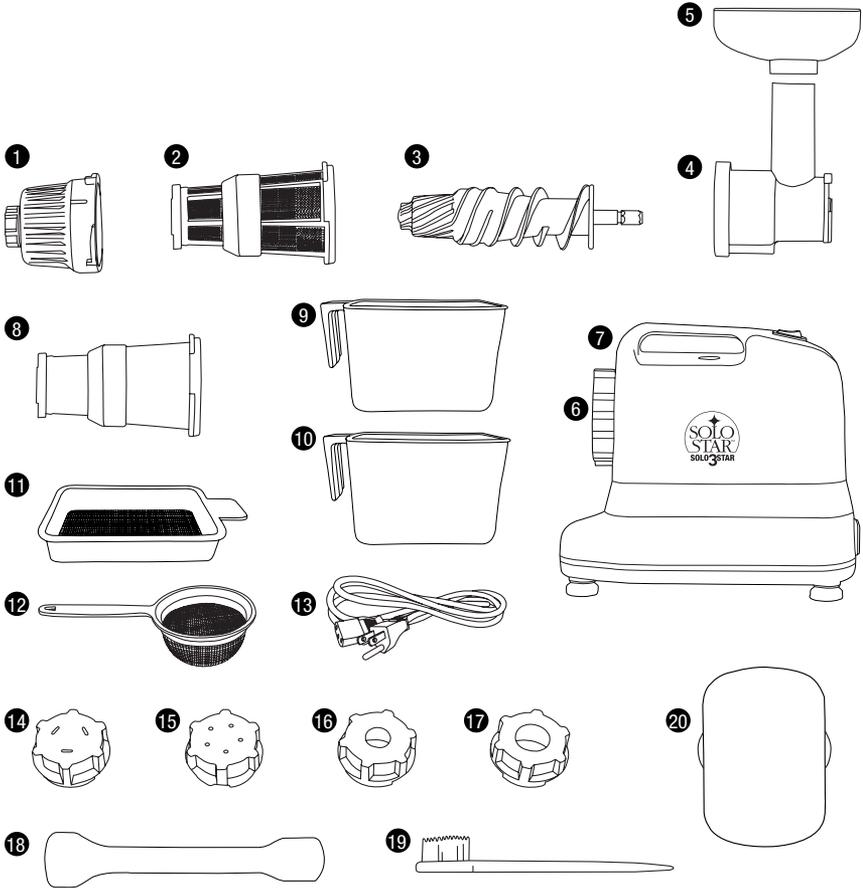
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## IMPORTANT SAFETY INSTRUCTIONS

1. Please read all instructions carefully.
2. Do not submerge Main Body in water or other liquids to protect against the risk of electric shock.
3. Do not touch the electric plug or outlet with wet hands to avoid electric shock.
4. While the SoloStar® 3 is in operation, avoid contact with its moving parts.
5. Unplug the SoloStar® 3 from the electrical outlet and be sure to switch the SoloStar® 3 off before assembling or disassembling and when not in use.
6. Do not operate any appliance with a damaged cord or plug, or if the SoloStar® 3 malfunctions, is dropped, or is damaged in any manner. Return the SoloStar® 3 to the nearest authorized service center for examination and possible repair to prevent injury.
7. Close supervision is necessary when any appliances are used by or near children.
8. Use only included accessories. Do not put any articles such as spoons, forks or knives into the Feeding Chute.
9. It is very dangerous to place fingers into the Feeding Chute while the SoloStar® 3 is in operation.  
Make sure to always use the provided Plastic Plunger to push down ingredients.
10. Use of attachments not recommended or sold by the manufacturer may cause fire, electrical shock, or injury.
11. Do not let the cord hang over the edge of a table or counter.
12. Do not let the cord contact any hot surface, such as the stove.
13. Please refer to “When You Need Service” in case your juicer is functioning abnormally.
14. Do not disassemble any parts other than those necessary for normal operation or cleaning of your SoloStar® 3.
15. Continuous operation of the SoloStar® 3 (more than 30 min. of straight use) may cause the motor to overheat. The motor will automatically shut down when over-heated or overloaded. When this occurs, turn the machine off and let the motor cool off for about 30 min before resuming operation.
16. Do not use hot or boiling water (above 104°F or 40°C) to clean the unit and parts. Deformation or other damage may result.
17. Do not use any bleach or harsh chemicals.
18. Do not use outdoors.
19. This machine is made for household use only.
20. Please refer to the “Assembly and Operation” before operation.
21. Your SoloStar® 3 Juice Extractor should be grounded electrically for proper and safe operation. Use only the 3-prong plug provided, the proper plug or the adapter complying with the electrical safety code in your country.
22. Do not use the appliance for any other than its intended use.

**SAVE THESE INSTRUCTIONS**

# JUICER PART DESCRIPTION



- |                                 |                              |
|---------------------------------|------------------------------|
| 1. Screen Locking Cap           | 11. Juice Container Strainer |
| 2. Juicing Screen               | 12. Hand-held Strainer       |
| 3. Auger                        | 13. Power Cord               |
| 4. Auger Housing/Feeding Chute  | 14. Fettuccini Nozzle        |
| 5. Funnel                       | 15. Spagetti Nozzle          |
| 6. Auger Housing Retaining Ring | 16. Juicing Nozzle           |
| 7. Main Body                    | 17. Homogenizing Nozzle      |
| 8. Homogenizing Screen          | 18. Plastic Plunger          |
| 9. Juice Container              | 19. Cleaning Brush           |
| 10. Pulp Container              | 20. Funnel Lid               |

## SOLOSTAR® 3 ASSEMBLY AND OPERATION

1. Insert the Auger into the Auger Housing and attach to the front of the Main Body.
2. While holding the Auger Housing stable, turn the Auger Housing Retaining Ring clockwise (right) to lock the Auger Housing in place.
3. Pick the desired screen according to the foods being used. Do not turn the screen. Assemble as follows:

### A. Juicing Screen: for juicing leafy greens, vegetables and fruits.

Place the Juicing Screen into the front end of the Auger Housing. Make sure that the side labeled 'UPPER' is facing upwards when inserted. Put the Screen Locking Cap over the screen and turn it counter-clockwise (left) to lock in position. Attach the Juicing Nozzle to the Screen Locking Cap by turning it counter-clockwise.

- Fibrous vegetables or fruits with seeds can be juiced by using the Homogenizing Nozzle instead of Juicing Nozzle.
- Small amounts of pulp can be in juices depending on the produce used.

### B. Homogenizing Screen: for making rice cake/breadstick, grinding (tomato, garlic, coffee beans, etc.), pasta noodles (spaghetti or fettuccini), or tofu.

- a. Attach the Homogenizing Screen into the Auger Housing. Fasten and turn the Screen Locking Cap counter-clockwise to lock in position.
- b. Place the desired nozzle into the Screen Locking Cap and turn it counter-clockwise.

- Use the Homogenizing Nozzle for homogenizing and grinding fresh garlic, onion, ginger or peppers.
- Do not use the Homogenizing Nozzle for dried pepper, coffee beans, etc.

4. Place the Funnel over the Feeding Chute of Auger Housing. Place the Juice Container underneath the specified Juice Outlet and the Pulp Container underneath the Nozzle. Attach the Power Cord to the rear of the machine and plug the other end into an electrical outlet.
5. Turn the SoloStar® 3 on and feed fruits and vegetables in small amounts, into the Funnel. Use the Plastic Plunger for assistance in pushing the food down.
  - Food needs to be cut into smaller lengthwise pieces before juicing.
  - There may be some squeaking noises while operating, this is normal.
6. If any hard or foreign objects are put into the SoloStar® 3 and results in the motor stopping, use the Reverse Switch 2-3 times for about 2 to 3 seconds.
  - When you need to use the Reverse Switch during normal operation, press the Stop Switch first then the Reverse Switch.

- Use only included accessories. Do not use any foreign articles such as spoons, forks or knives for it may result in damage to your SoloStar 3.

## DISASSEMBLING THE SOLOSTAR® 3

1. Separate the Screen Locking Cap and Nozzle from the SoloStar® 3 by turning clockwise.
2. Pull to remove the Screen.
3. Turn the Auger Housing Retaining Ring counter-clockwise and pull the Auger Housing to separate from the Main Body.
4. Remove Auger from the Auger Housing.

**NOTE:** For easier disassembly, run the Reverse Switch on for 2-3 seconds, then turn off and unplug the SoloStar® 3 before disassembly.

## CLEANING THE SOLOSTAR® 3

1. Be sure to clean and properly store the parts of the SoloStar® 3 after every use. When the Screens are not cleaned after use, the residue can dry, blocking the holes from filtering and juicing.
2. Use lukewarm water with mild detergent. Do not use hot water or any harsh chemicals such as bleach. It can result in the deformation of parts.
3. To remove colored stains, soak parts in 70% White Wine Vinegar and 30% Water.

# TROUBLESHOOTING

SYMPTOM	SOLUTION
There is no power	<ul style="list-style-type: none"><li>• Make sure the electrical cord is properly put into the outlet.</li></ul>
Loud Noise	<ul style="list-style-type: none"><li>• Make sure the SoloStar® 3 is leveled on a flat surface</li><li>• The unit corresponds to the voltage in your country</li></ul>
Difficulty in feeding foods into the machine	<ul style="list-style-type: none"><li>• Produce needs to be cut into smaller lengthwise pieces.</li><li>• The SoloStar® 3 may be operating in reverse.</li></ul>
The motor has stopped	<ul style="list-style-type: none"><li>• You may have overloaded the SoloStar® 3; reduce the volume of produce in half.</li><li>• Foreign substances may have been inserted.</li></ul>
The Auger Housing is stuck or hard to take out.	<ul style="list-style-type: none"><li>• The Auger Housing Retaining Ring is not moving or is too tight.</li><li>• Try pressing the reverse switch 2 –3 times.</li></ul>
The Auger Housing does not fit onto the Main Body	<ul style="list-style-type: none"><li>• There may be foreign materials inside.</li></ul>
Juice leaks from the back of the Auger Housing	<ul style="list-style-type: none"><li>• You may have overloaded the unit; reduce the amount of produce being put in.</li></ul>

## WHEN YOU NEED SERVICE

In the unlikely event that you do need service on your SoloStar® 3 Juice Extractor, or if it fails to function properly while within the warranty period (normal household operation only) - contact the nearest authorized SoloStar® 3 Service Center. PLEASE FOLLOW THE INSTRUCTIONS BELOW:

### SERVICE CENTER

USA: Tribest Corp. 1143 N. Patt St. CA 92801, USA

TEL: 714-879-7150, TOLL FREE: 888-254-7336, FAX: 714-879-7140

EMAIL: [service@tribest.com](mailto:service@tribest.com) WEBSITE: [www.tribest.com](http://www.tribest.com)

- Call to obtain a Return Authorization Number to send your SoloStar® 3 or part back to the service center. Explain the problem you are experiencing.
- Pack your SoloStar® 3 or part securely in the original shipping box. Make sure all necessary parts are enclosed. Fill out the Service Request Form and enclose it in the shipping box.
- Securely seal the shipping box.
- Address the box to the service center. Be sure to put your return address and the Return Authorization Number on the outside of the package.
- It is always wise to insure the package against possible damages or loss in transit. Ship prepaid.

## WARRANTY

We warrant to you, the end-user customer who has properly registered after purchasing the SoloStar® 3 Juice Extractor with BPA Free components for valuable consideration, that the plastic parts and motor will be free from defects in materials and workmanship for a period of 5 years from the date of purchase. All other parts, including but not limited to the Juice and Pulp Containers, Plastic Plunger are not subject to any warranty. Warranty does NOT cover normal wear and tear of any plastic parts including the Auger and Juicing Screen.

In order for you to receive the benefits of this warranty, you are required to complete and mail the Warranty Registration Card, containing all the requested information, to us within ten (10) days following the purchase of your SoloStar® 3.

1. No warranty will be provided until after we have received the enclosed Warranty Registration Card, containing all the requested information, within ten (10) days of the date of original purchase. The warranty is only good for the original purchaser for value. This warranty is non-transferable.
2. If the SoloStar® 3 exhibits defects while in normal household use, we, upon our actual receipt of a written notice of such defects from you during the warranty period, we will, at our option, either repair or replace the SoloStar® 3 which proves to be defective. However, we have no such obligation to repair or replace until after you have, by insured mail and in protective packaging\*, delivered the SoloStar® 3 to the location of your service center as set forth. Replacement SoloStar® 3 may be either new or like new. SoloStar® 3 may contain re-manufactured or re-conditioned parts, which are equivalent to new in performance or may have been subject to incidental use.
3. We do not warrant that the operation of the SoloStar 3 will be uninterrupted or error free. In no event shall our liability exceed the retail value of the SoloStar® 3.
4. All warranty and repair services must be performed at a warranty service center, which is located within the country where the machine was originally purchased. However, in the event that: [i] the machine must be serviced at a service center, which is not located within the country where the machine was purchased; or [ii] there is no service center within the country where the machine is located and must be shipped to a service center in another country, then those service centers are responsible for the parts and service only, and any and all costs relating to the shipping, delivery and handling of the machine to and from those service center shall be the sole responsibility of the owner.

This warranty does not cover defects resulting from: [a] failure to operate the SoloStar 3 in accordance with the instructions; [b] use of parts or supplies not provided or authorized by us; [c] negligent, improper or inadequate maintenance; [d] service performed or attempted by unauthorized service person; [e] damages, accidental or otherwise to the SoloStar 3, which are not directly caused by us or the manufacturer; or [f] damages resulting from abuse, tampering, misuse, commercial use, or unauthorized modification of the SoloStar® 3.

WE MAKE NO OTHER EXPRESS OR IMPLIED WARRANTY OR CONDITION WHETHER WRITTEN OR ORAL TO THE EXTENT ALLOWED BY LOCAL LAW, ANY IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE OR IMPLIED WARRANTY OR CONDITION OF MERCHANTABILITY IS LIMITED TO ONE (1) YEAR. In the event that such limitation or exclusion on the duration of an implied warranty is not allowed in the state or county wherein you reside, the above limitation or exclusion will not apply. This warranty gives you specific legal rights and protection, and you might also have other rights that vary from state to state, or country to country.

TO THE EXTENT ALLOWED BY LOCAL LAW, THE REMEDIES IN THIS WARRANTY STATEMENT ARE YOUR SOLE AND EXCLUSIVE REMEDIES. EXCEPT AS INDICATED ABOVE, IN NO EVENT WILL WE BE LIABLE FOR DIRECT, SPECIAL, INCIDENTAL, CONSEQUENTIAL (INCLUDING LOST PROFIT, OR OTHER DAMAGE, WHETHER BASED IN CONTRACT, TORT, OR OTHERWISE. Some states or counties may not allow the exclusion or limitation of incidental or consequential damages. If you reside in such a state or county, the above limitation or exclusion may not be applicable.

Do not send your SoloStar® 3 back to the service center without a Return Authorization No.

**\*Save Original Shipping Box**

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## **JUICE AND DRINKS**

### **Citrus Blend**

- 2 small grapefruit (peeled and cut into 4 to 6 pieces)
- 3 medium sized oranges (peeled and cut into 4 pieces)
- ½ small lemon (peeled and cut into 2 pieces)
- ½ small lime (peeled and cut into 2 pieces)

**NOTE:** 1) For sweeter taste use less lemon and lime.  
2) It is not necessary to peel the lemon or lime.

**Method:** Juice all together and enjoy.

### **Apple Lemonade**

- 3 farm apples (Yellow Delicious, Pippin, or Granny Smith)
- 3 medium sized oranges (peeled and cut into 4 pieces)
- ½ lemon (peel is optional for sweeter flavor)

**Method:** Juice all together and enjoy.

### **Wheatgrass Delight**

- 4 handfuls Wheatgrass
  - 4 carrots (cut in 2 to 4 pieces)
  - 1 firm apple (cut into 6 pieces)
- Thin slice Ginger

**Method:** Juice all together and enjoy.

### **Watermelon Quench**

- 1 Watermelon (with seeds, if organically grown, add rind also)

**Method:**

- 1. Slice watermelon into pieces that fit easily into the feeding chute of the juicer.
- 2. Juice and enjoy on a hot summer day.

### **Ambrosia Nectar**

- 2 bunches of grapes
- 3 apples (Yellow Delicious, Granny Smith or Pippin - cut into 6 pieces)
- 1 kiwi (peeled and cut into 2 pieces)
- 1 slice honeydew (cut into cubes)
- 1 slice pineapple (cut into cubes)
- 1 whole lemon (peeled and cut into 4 pieces)
- ½ cup cranberries

#### **Method:**

1. Alternate juicing grapes, kiwi pieces, melon cubes, pineapple cubes, apple pieces, and cranberries.
2. Juice lemon separately and add to taste.

**NOTE:** Quantities of ingredients may be varied with good results. Do not be afraid to experiment according to your own taste

### **Mellow Melon Punch**

- ¼ cantaloupe (cut into cubes)
- ¼ honeydew (cut into cubes)
- 2 slices of watermelon (cut into cubes)

**Method:** Juice all together and enjoy.

### **Snappy Apple**

- 7 apples (Fuji, Granny Smith, Yellow Delicious - cut into 4 to 6 pieces)
- ½ jalapeno pepper
- ¼ lime
- 1 kiwi

#### **Method:**

1. Juice kiwi and lime first.
2. Next juice jalapeno.
3. Finish by juicing the apples.

### **Dr. Walkers Choice (#61)**

10 oz. carrots (cut into 4 pieces)

6 oz. spinach (fresh)

#### **Method:**

1. Juice spinach first.
2. Juice carrots.

### **Green Tang**

2 pineapple wedges (cut into smaller pieces)

1 sprig of mint

3 handfuls of wheatgrass

¼ lemon

1 slice of ginger for flavor

#### **Method:**

1. Juice wheatgrass.
2. Juice the mint.
3. Juice lemon.
4. Juice pineapple cubes.

**NOTE:** Pineapple wedge is a 1 round slice of whole pineapple cut into quarter pieces).

If pineapple is not organically grown, remove the outer skin before juicing.

### **Oriental Express**

3 leaves of Napa cabbage (cut lengthwise)

4 stalks of Bok Choy with leaves (cut lengthwise)

2 stalks of anise (Fennel - with green stem and leaves)

6 medium carrots (cut into 4 pieces)

2 apples (Yellow Delicious, Fuji or Granny - cut into 4 to 6 pieces)

#### **Method:**

1. Juice napa, Bok Choy and fennel first.
2. Juice apples second.
3. Juice carrots into the rest of the juice.

## **RYE RAW BREADSTICKS AND MOCHI (RICE CAKE)**

### **Rye Raw Breadsticks**

- 2 cups of rye (soak overnight)
- ½ cup of sunflower seeds (soak overnight)
- 2 Tbsp. of caraway seed
- ½ tsp of sea salt

#### **Method (use homogenizing screen):**

1. Mix all ingredients together in a bowl
2. Feed into machine a little at a time
3. Collect bread sticks as they emerge from the Homogenizing Screen
4. Before drying, these sticks can be shaped into pretzels, braided together, etc. for a variety of shapes.
5. Dry in the dehydrator until crisp. Can be served with dips, soups, etc.

### **Mochi (rice cake)**

- 2 cups of steamed rice (medium grain Calrose rice recommended)
- 1 Tbsp. of extra virgin olive oil

#### **Method:**

1. Prepare steamed rice.
2. Add olive oil into the feeding chute while running the machine.
3. Feed your steamed rice into the feeding chute.
4. Collect rice cake coming out of the homogenizing screen

**NOTE:** Before processing, mix spices such as minced garlic or onion with the rice to flavor your rice cake. Slice the rice cake into diagonal slices. Dehydrate them and add to your soup.

## **PASTA AND NOODLES**

- 1 package of Ready Mix pasta dough
- 1 tsp of extra virgin olive oil

#### **Method:**

1. Prepare pasta dough according to the instructions on the package of the pasta dough mix.
2. Put a few drops of olive oil into the Feeding Chute while running the machine
3. Feed your pasta dough into Feeding Chute.
4. Collect your pasta noodles onto a plate.

## **PÂTÉ AND CROQUETTE**

### **Cashew-Curry Croquettes**

- 2 cups of cashew
- 1 cup of sprouted wheat berries
- 3 Tbsp. of curry paste (available at Gourmet Food Shops)
- 1 tsp of vege-salt

#### **Method:**

1. Put the cashews and sprouted wheat berries into the Feeding Chute
2. Add curry paste and vege-salt a little at a time while texturizing.
3. Collect the texturized mixture.
4. Mix together by hand or with a wooden spoon.
5. Form into croquettes and garnish with tomatoes, radish, and cucumber

### **Pecan Pleasers**

- 2 cups of pecan
- 1 cup of sprouted wheat berries
- ¼ cup of Spanish onion
- 1 tsp of poultry seasoning
- ½ tsp of vege-salt

#### **Method:**

1. Put pecans, wheat berries, and onion into the Feeding Chute.
2. Collect mixture in a bowl.
3. Add the poultry seasoning and vege-salt.
4. Mix thoroughly by hand or with a wooden spoon.
5. Shape into small wafers and serve on cucumber slices with tomato or avocado on top.

## DESSERT

### Cashew Poppy

- 1 cup sprouted wheat berries (soaked)
- ¼ cup of poppy seeds
- ¼ cup of sunflower seeds (soaked)
- 1 cup of cashew
- ½ tsp of vanilla
- 4 tsp of honey

#### Method:

1. Soak wheat berries for 12 hours for the sprout tips to emerge.
2. Soak sunflower seeds for 6 hours.
3. Homogenize the wheat berries, sunflower seeds, cashews, and poppy seeds by inserting them into the feeding chute.
4. Collect the mixture into a bowl.
5. Add vanilla and honey and mix together.
6. Roll into balls and place on a plate.

### Uncooked Banana- Blueberry Ice Cream Pie

- 1 cup of almonds (soaked)
- ½ cup of sesame seeds
- 1 cup of cashews
- ½ cup of raisins
- ½ cup of dates
- ½ cup of pecans
- 1 tsp of vanilla
- 2 tsp of honey
- 7 frozen bananas (without skin)
- 1½ cup of blueberries (frozen)
- 1 kiwi
- 2 large strawberries (sliced)

#### Method:

1. Grind almonds, cashews, sesame, pecans, dates, and raisins together.
2. Mix in the vanilla and honey; knead to form a dough: then press into a 9" pie dish to form a crust. Let crust sit for 3 to 4 hours or place in a food dehydrator for about 45 minutes.
3. Grind frozen bananas and frozen blueberries together to make an ice cream
4. Put ice cream into the crust, top with slices of strawberries and kiwi.
5. Slice and serve.





## PRODUCT SPECIFICATION

ITEM	VEGETABLE JUICER
MODEL	SOLOSTAR 3 (SS-9113)
ELECTRICITY RATING	USA MODEL: AC 120V~, 60Hz EUROPE/ASIA MODEL: AC 230V~, 50Hz
ELECTRICAL POWER	180W
SIZE	17.3" x 13.8" x 7.5" (440mm x 350mm x 190mm)
WEIGHT	15.6 lbs (7Kg)

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