

Operation Instruction

Model No: JC-900



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IMPORTANT SAFEGUARDS

When using this electrical appliance, safety precautions should always be observed, including the following:

- Reading all of the instructions carefully, even if you are familiar with the appliance .
- To protect risk of electrical shock, do not put the electrical appliance in water or other liquid, or where may flood the area .
- 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 .
- Children should be supervised to ensure that they do not play with the appliance .(It may cause a burn, injury or electric shock) .
- Do not let cord hang over edge of table or counter .Do not let cord come in contact with hot surfaces, including the stove .
- Do not abuse the cord .Never carry the appliance by the cord or yank it to disconnect it from the outlet, instead grasp the plug and pull to disconnect .
- Using attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury .
- Do not operate any appliance with a damaged cord, plug or after the appliance malfunctions, or if it is dropped or damaged in any manner .Return the appliance to the nearest authorize service facility for examination, or repair or electrical or mechanical adjustment .
- **WARNING:**never switch your appliance on if the power cord or plug has been damaged .
- Never try to repair the appliance by yourself; instead , take it to the authorize service facility for repair .
- **WARNING:** the blades and discs are extremely shay .
- Handle with care when both using and cleaning .
- **WARNING:**This appliance must be plugged into an earthed socket (risk of electrocution) .
- Before connection plug, make sure that the voltage and frequency indicated on the rating plate are the same as your local supply .
- Before use, make sure you follow the assembly instructions in the right order (see following pages) and check that all the accessories are correctly positioned .
- Switch off and unplug from outlet when not in use, before putting on or taking off parts, and before cleaning .
 - Never leave the machine running unattended .
 - Never remove the lid until the motor and basket have come to a complete standstill .
 - Never insert anything other than fruit or vegetables into the feed tube .
- Avoid contact with moving parts .Never feed food by hand . Always use food pusher .Keep hair, hands, clothing, and utensils away from moving plater while operating to reduce the risk of personal injury and/or damage to the appliance .
- Never insert your hand into the ejection chute .

- If a blockage occurs inside the feed tube, NEVER use any object other than the pusher to clear it .
- Always unplug your machine before cleaning .
- Always clean the machine and attachments at the end of each use .
- Never clean the machine with a pressure washer or foam lance .
- Never place the motor unit in water .
- Be sure to use the appropriate detergent for each part (stainless steel or plastic) .
- For plastic parts, do not use detergents that are too alkaline (i . e . , containing too much caustic soda or ammonia . . .) .
- We advise hand-washing the parts with a domestic washing-up liquid . To prolong their lifespan, it is not recommended using dishwasher to wash them .

ASSEMBLY



ASSEMBLY

1



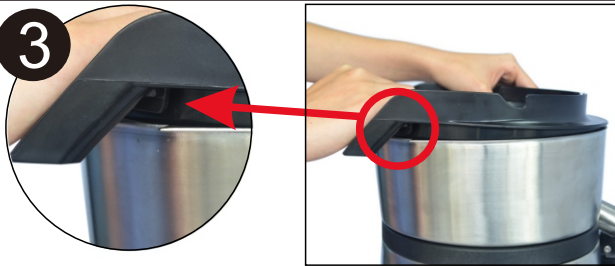
Position the motor unit so that the On/Off buttons are facing you .

2



Place the bowl on top of the motor unit .

3



Fit the flange onto the rim of the bowl .The ribs of the flange should be lined up with the flat panel of the bowl .Check that the flange is correctly fitted .

4



Lower the basket into place, holding it by its handles .Rotate it until it slots into place .

5



Line the lid up with the notches in the flange .



IMPORTANT

Make sure that the pin on the motor shaft is correctly lined up with the corresponding notch in the basket hub.

6



Position the pulp container and the Hopper plate.

7



Close the safety arm.
To start the machine, press the On button 1.
The juicer will not start unless the safety arm has been closed properly (safety switch) .

Place a jug underneath the spout. Your juicer is now ready to go!

RECOMMENDATIONS FOR USE

- Before you use your juicer for the first time, it is a good idea to wash all the parts that will come into contact with food.
- Always check that the safety arm has been closed before using your appliance.
- Always place a container under the spout and the pulp container under the ejector after switching your machine on but before you start feeding the fruit or vegetables in.
- Remember to peel citrus fruit before juicing.
- Thick-skinned fruit and vegetables (e.g. pineapples, mangoes) need to be peeled before-hand and any large pips (e.g. Melon) removed.
- Always remove the stones of stone fruit (e.g. peaches, apricots, cherries). Strip grapes from their stalks before juicing.
- Some foods are not suitable for processing in a juicer, due to their hard consistency (e.g. Coconuts).
- To make the best use of your juicer therefore, introduce the ingredients into the feed tube by hand (without the pusher), according to throughput.
- Introduce the pieces of fruit or vegetables slowly and in small quantities.
- When all the ingredients have gone through, leave the machine on for a few more seconds to extract every last drop of juice.
- Never put ice cubes or frozen fruit in the feed tube.
- The pulp may become unevenly distributed inside the basket, creating an imbalance. If your juicer starts to vibrate while juicing, switch it off and clean the basket. You can then resume juicing.
- Check that the flange and lid are correctly positioned.
- With the juicer, you can make several quarts of juice without having to empty the pulp container.
- Nonetheless, remember to check the level of the pulp in the container on a regular basis.
- Check that the flange and lid are correctly fitted.
- Always make sure that the pulp container has been properly positioned.

Fruit and vegetable preparation	
	Preparation
CARROTS	Peeled and left whole, topped and tailed. Feed in 2 or 3 at a time.
APPLES	Washed and left whole (remove stalk and any labels).
STRAWBERRIE	Remove stalks for the taste.
CITRUS FRUIT	Peel all citrus fruit. Oranges and lemons can be left whole.
PINEAPPLES	Peel and cut into eight chunks (3 cuts)
MELONS	Peel and cut into eight chunks.
TOMATOES	Washed and left whole (remove hard green core). Food in 2 or 3 at a time.
PEPPERS	Washed and cut into quarters lengthwise, according to shape.
CELERIAC	Cut into 6-7cm chunks
CUCUMBERS	Peeled. Cut into sections measuring approx. 15cm long
FENNEL	Cut into 6-7cm chunks
GINGER	Cut into pieces to make it easier to feed into the juicer. Do not put too many in at a time, to prevent a blockage.
GRAPES	Remove stalks to avoid bitterness.

WARNING

Always wash fruit and vegetables thoroughly to remove all traces of dirt and pesticides.

CLEANING

- Always unplug the machine before cleaning of any kind
- To rinse the machine out between two different batches of fruit, switch the machine on and pour a glass of drinking water into the feed tube.
- Clean the basket by scrubbing the outside of the filter cone with a brush or scrubber sponge to remove any pulp.
- For more thorough cleaning, remove the bowl flange beforehand.
- Always clean the entire machine after use, washing the flange, bowl, lid and pusher in hot water. Scrub with a brush using an appropriate detergent.
- To avoid damaging the parts, do not tap them against any hard surfaces.

IMPORTANT

Check that your detergent is suitable for use with parts made from plastic or stainless steel.

Certain highly alkaline products (e. g. With a high concentration of ammonia or caustic soda) are totally incompatible with some plastics and cause them to deteriorate very

IMPORTANT

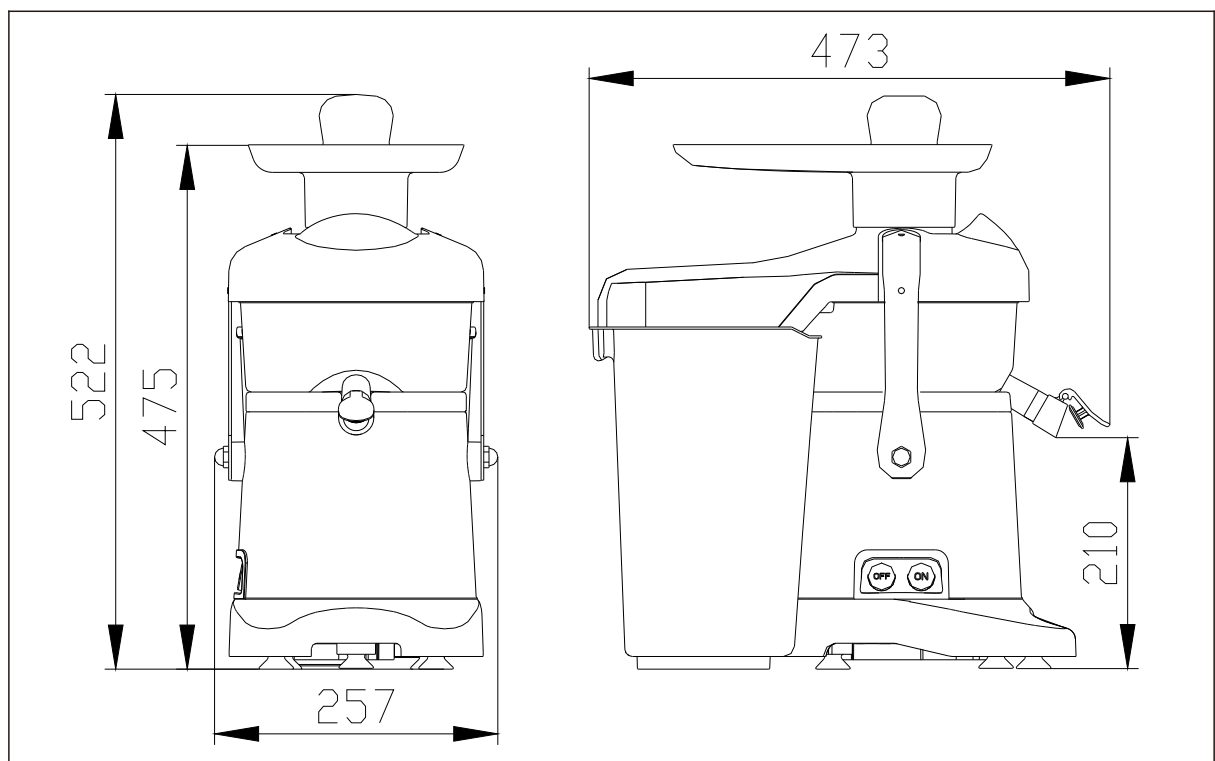
Never immerse the motor unit in water or any other liquid and do not spray!

Do not clean it with a foam lance or pressure washer.

If necessary, wipe the motor unit with a damp cloth.

Always unplug your machine first.

DIMENSIONS



TECHNICAL SPECIFICATION

Specification			
Motor	230V50Hz	220V60Hz	110V60Hz
Power supply	220-240V 50Hz	220-240V 60Hz	100-120V 60Hz
Nominal motor power	700W		
Current intensity	7(Amp.)	6(Amp.)	9(Amp.)
Output speed	3000rpm	3600rpm	3600rpm
Throughput	120kg/hour of fruit or vegetables		
Noise level	below 72dB(A)(when running empty)		
Net weight	13. 2kg		
Gross weight	14. 7kg		
Dimensions(H×W×D)	47.3×25.3×52.2 (cm)		

MATERIAL OF MAIN PARTS

Part name	Material	Part name	Material
Motor housing	SUS304	Skeleton oil seal	NR
Bowl	SUS304	Shafe Deflector	PP
Juicer basket	SUS304	Motor Centring	PA+GF
Grating disc	SUS304	Baffle	ABS
Pusher assembly	ABS	Starting-Relay-Support-ASM	ABS
Lid	ABS	The fixed bracket	POM
Bowl	ABS	The slider	POM
Spout assembly	ABS+SI	The positioning block	POM
Hopper plate	ABS	The limiting block	ABS
Locking lid	ABS	Supporting block	ABS
The bottom cover	ABS	Switch fixing bracket	ABS
Base	ABS	Switch bracket	ABS
Feet	NR	Start Stop Assembly	ABS
Fruit residue container	PP	Braking-Module-Box	ABS
The knife dish washer	ABS	Electric Relay Box	ABS
Hub	PA+GF+TPU	Power line protection	ABS
Stifle	NR	Power line protection ring	NR
A motor fixing plate	PA+GF		

SAFETY PROTECTION

- The juicer will not start unless the lid has been correctly positioned and the safety arm properly locked into place. The motor will switch itself off as soon as you open the safety arm or press the Off button (red button).
- The juicer is equipped with a powerful electric brake which will shut the machine down in less than seconds if you open the safety arm while the juicer is running.
- To switch your juicer back on, simply fold the safety arm back over the lid and press the On button (green button).

SAFETY

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- The juicer is equipped with a powerful electric brake which will shut the machine down in less than 2 seconds if you open the safety arm while the juicer is running.
- To switch your juicer back on, simply fold the safety arm back over the lid and press the On button (green button).
- Never insert your hand or any object other than the pusher into the ejector if the machine is plugged in or the basket is rotating.

ELECTRICAL DATA

Motor	Speed(rpm)	Intensity(Amp.)
120V/60Hz	3600	9
220V/60Hz	3600	6
230V/50Hz	3000	7

The power is specified on our data plate.

REMEMBER

- Never try to override the locking or safety systems.
- Never introduce anything other than fruit or vegetables into the feed tube.
- Should a blockage occur inside the feed tube, NEVER USE any object other than the pusher to clear it. Another solution is to switch the machine off and remove the food causing the problem inside the tube.
- Never use your hand to push the food down into the feed tube.
- Never inset your hand or any object other than the pusher



TROUBLESHOOTING

TROUBLESHOOTING	
SYMPTOMS	CAUSES AND/OR REMEDIES
The machine will not start	Check the fuses in your mains supply. Close the safety arm properly .
Abnormal noise	The appliance has been incorrectly assembled. See "Assembly" chapter. One of the parts is faulty and needs replacing.
Inefficient grating	The grating disc is worn. Replace the grating disc inside the basket. There is a blockage in the feed tube which needs to be cleared.
The appliance vibrates	The pulp container is full or the basket is out of balance due to an accumulation of pulp on the filter. If the vibration is permanent ,check that the basket has not been
The basket does not stop immediately when the safety arm is opened. It takes more than 2 seconds to stop.	Have the appliance checked by a qualified person.

IMPORTANT: For all repairs and maintenance, it is vital to use parts supplied by the manufacturer or the authorize dealer.

RECIPES

Fruit and vegetables can be combined in an infinite number of ways to create exciting, colorful and totally natural drinks. Give your imagination free rein- bearing in mind these few golden rules for making cocktails:

- Always use untreated fruit.
- Using a shaker will make an opaque mixture more homogeneous.
- Fill the lower half of the shaker half-full with ice cubes . Avoid shaking your cocktail for too long, otherwise the ice will melt and spoil it.

Here is a selection of cocktail recipes, each for approximately four people.

PEACH SPARKLE

Ingredients(serves 3):

- 6peaches
- 1/2 lemon
- 1 generous pinch ground nutmeg
- 300ml soda water
- 1 thin slice fresh ginger

Preparation: stone the peaches and peel the lemon . There is no need to peel the ginger. Process the peaches in your juicer first, followed by the ginger, then the lemon.

Next, combine the ground nutmeg and soda water with the juice. Divide between three glasses.

Garnish: decorate the glasses with thin slices of peach.

APPLE-KIWI

Ingredients(serves 3):

- 3Granny Smith apples
- 1/2 lime
- 3 kiwi fruit

Preparation: peel the lime. Peel the kiwis so that the cocktail retains a good green color. Process all the ingredients in your juicer.

Stir with a spoon and serve immediately, before the apple starts to go brown,

Idea: if you find the taste too acidic, simply add a little honey or cane sugar syrup. You can also replace the kiwi fruit with a cucumber or a stick of celery.

MELLOW GRAPEFRUIT

Ingredients(serves 3):

- 250g orange
- 250g grapefruit
- 250g strawberries

Preparation: peel the oranges and grapefruit to avoid a bitter taste . Process all the ingredients in your juicer.

Stir well and divide between the glasses.

Idea: if you find the juice too acidic, simply add a little honey or cane syrup.

ORIENTAL

Ingredients(serves 3):

- 1/2 pineapple
- 3 oranges
- 1 tsp vanilla extract

Preparation: peel the fruit. Process the pineapple in your juicer first , followed by the oranges.

APPLE-CELERY

Ingredients(serves 4):

- 4 Granny Smith apples
- 2 sticks celery
- 1 thin slice fresh ginger
- 1/2 lemon
- salt

Preparation: wash the celery sticks thoroughly and process in your juicer, followed by the ginger, then the apples. Season with a little salt and serve immediately, before the apple starts to go brown.

Idea: you can use pears instead of apples.

SCARLET COCKTAIL

Ingredients (serves 4): •

- 1 cooked beetroot
- 2 carrots
- 2 small bunches red grapes
- 2Granny Smith apples
- Cayenne pepper

Preparation: process all the fruit and vegetables in your juicer.

Season the juice with Cayenne pepper and serve chilled.

Garnish: decorate each glass with a slice of baby beetroot.

Idea: you can use either white or yellow peaches for this juice.

HONEYED WATERMELON

Ingredients(serves 3):

- 750g watermelon
- 1/2 lemon
- 20g honey
- 20g water

Preparation: boil the honey and water together and allow to cool. Remove the watermelon rind and pips and cut the flesh into large chunks. Peel the lemon.

Process the fruit into large chunks. Peel the lemon.

Process the fruit in your juicer.

Pour the honey mixture into the glasses first, followed by the watermelon juice.

Garnish: serve with thinly sliced watermelon.

CARROT CAPRICE

Ingredients (serves 4):

- 4 carrots
- 4 oranges
- 1 thin slice fresh ginger
- Ice cubes

Preparation: wash and scrub the carrots (no need to peel them). Peel the oranges. Process all the ingredients except for the ice cubes in your juicer.

Divide between four glasses, add the ice cubes and serve immediately.

Garnish: decorate with an olive and a slice of orange.

Stir the vanilla extract into the juice and serve in small shot glasses.

Idea: replace the oranges with coconut milk.

CLASSIC

Ingredients (serves 3):

- 4 carrots
- 3 apples
- 1 lemon

Preparation: peel the lemon. Wash and scrub the carrots (no need to peel them). Process all the ingredients in your juicer.

Stir well and serve.

Idea: you can substitute pears for the apples.

GAZPACHO

Ingredients (serves 3):

- 500g ripe tomatoes • ½ small red pepper
- 1/2cucumber
- 1/2small stick celery
- 1 tbsp olive oil
- Drop of sherry vinegar
- Salt
- Pepper

Preparation: process all the vegetables in your juicer, then add the olive oil, sherry vinegar and salt.

Garnish: decorate with a twist of lemon peel and a slice of tomato.

Idea: as tomato opens the appetite, serve the gazpacho at the start of the meal.

ASPARAGUS SPEARS

Ingredients (serves 3):

- 1kg green asparagus
- 1pinch ground Espelette pepper
- 1 pinch flour do sel sea salt

Preparation: peel the asparagus spears and discard the tough ends of the stalks.

Process in your juicer.

Season with a little Espelette pepper and sea sea salt.

Idea: use this cocktail to accompany a salmon dish.

CUCUMBER QUENCHER

Ingredients (serves 4):

- 1 cucumber
- 4 Granny smith apples
- 3 tbsp dill
- 1/2 lemon
- Goat's milk

Preparation: wash the cucumber but do not peel it, as the skin contains vitamins and will also lend color to your cocktail. For this reason, use an organic cucumber,if possible. Peel the lemon.

Process the cucumber, apples and dill in your juicer, followed by the lemon. Combine the goat's milk with the juice.

PRETTY PINK

Ingredients(serves 4):

- 300 g strawberries
- 3 carrots
- 1/4 pineapple

Preparation: peel the pineapple and cut into chunks. You do not need to hull the strawberries, as their stalks will automatically be ejected into the pulp container.

Process the pineapple, strawberries and carrots in your juicer in that order. Stir well and divide between glasses decorated with sliced strawberries.

Idea: liven up your cocktail with a pinch of ground vanilla bean, cardamom or ginger.

MELON MELODY

Ingredients (serves 3):

- 400 g green-skinned melon
- 1 Granny Smith apple
- 1/2 lemon

Preparation: remove the melon rind and pips and cut the flesh into large chunks. Peel the lemon. Process all the ingredients in your juicer.

Stir with a spoon and serve immediately, flavored with a few mint leaves.

Idea: replace the melon with watermelon.

MELON-PEAR WITH TURMERIC

Ingredients (serves 4):

- 1400 g yellow honeydew melon
- 1 grapefruit
- 1/2 pear
- 1/2 Golden Delicious apple
- 1 thin slice fresh ginger
- 1/2 lemon grass stalk
- 1 tiny pinch turmeric

Preparation: peel the melon and grapefruit. Process the apple, ginger, lemon and grapefruit in your juicer in that order. Stir well and divide between four glasses.

ELECTRIC DIAGRAM 120V/60Hz-220V/60Hz-230V/50Hz

