

## **OPERATING INSTRUCTIONS**



Art.-No. 60151 »Design Multi Juicer Digital « Art.-No. 60152 »Design Multi Juicer Digital Plus «

> Read all provided instructions before first usage! Model and attachments are subject to change For household use only!

We attach a certain importance to your safety. Thus, we ask you to read all provided instructions and information in this booklet carefully and completely, before you start running the appliance. This will help you to know all functions and properties of your new appliance. We especially ask you to adhere strictly to the safety information mentioned in these instructions.

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## **DEAR CUSTOMER!**

Your new Design Multi Juicer Digital is a real indispensable all-rounder. Not only preparing juices of fruit, greens, and vegetables, but—by using the optional available accessories—the Multi Juicer will become a blender, mincer, chopper, and grinder as well. Despite of the outstanding variety of features, this Multi Juicer picks up points by its intuitive handling. Therefore, the Multi Juicer is a very smart and flexible tool for processing a wide variety of foodstuffs. Of course, each accessory is available separately for upgrading the basic equipment (Art-No. 60151) step by step just to your individual needs later on. With the Plus model (Art-No. 60152), the complete set of accessories providing almost all alternatives of food processing is available to you right from the start.

The information in this booklet will easily and quickly inform you on the outstanding range of alternatives and helpful benefits of your Multi Juicer.

We hope that you will enjoy your new Design Multi Juicer Digital.

Your Gastroback GmbH

**IMPORTANT SAFEGUARDS** Carefully read all instructions, before operating this appliance and save for further reference. Do not attempt to use this appliance in any other way and for any other purpose, than described in these instructions (intended use). Any other use, especially misuse, can cause severe injuries or damage by electric shock, moving parts, or fire.

These instructions are an essential part of the appliance. Do not pass the appliance without this booklet to third parties. Any operation, repair and technical maintenance of the appliance or any part of it other than described in these instructions may only be performed at an authorised service centre (see: 'Warranty').

The appliance is intended for juicing and—if used in combination with the appropriate, optional accessories—chopping, grinding, mincing, and blending food at room temperature. Any use of accessories, attachments, or spare parts that are not recommended by the manufacturer or damaged in any way may result in injuries to persons and/or damage.

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- Do not leave the appliance unattended while connected to the power supply! DO NOT leave the appliance switched on uselessly. Always unplug the appliance, when it is not in use. This appliance is for household use only and NOT intended for use in moving vehicles. Do not operate or store the appliance in humid or wet areas or outdoors.
- Check the entire appliance regularly for proper operation (e.g. check for distortion, excessively frayed or melted parts, cracks, leaks, corroded pins of the power plug, over-heating). Do not operate the appliance, when the appliance or any part of it is likely to be damaged, to avoid risk of fire, electric shock, or any injuries to persons and/or damage. The appliance or its parts are likely to be damaged, if the appliance has been subject to inadmissible strain (e.g. moisture in the motor base, over-heating, mechanical or electric shock), or if there is any damage, or if the appliance or the safety interlocks are not working properly. If one of these cases occur during operation, immediately unplug the appliance, and get in contact with an authorized ser-

vice centre for examination and/or repair. The glass containers of the optional accessories (mixing jug, mincing jug, and grinding cup) are fragile. Do not expose the glass containers to extreme temperature variations or excessive mechanical strain. Do not place the glass containers on hot surfaces (e.g. oven or stove). Do not pour hot liquids into the glass containers. Ensure that the glass containers will not be chipped or fall or roll down from the table or counter. To avoid severe injuries due to splinters or shards and damage caused by leakage, do not use a glass container any more, when it is damaged in any way (e.g. cracks, chipped edges) or has been subject to inadmissible strain (e.g. mechanical shock, extreme temperature variation).

- Always grasp the appliance at the motor base for moving it. Do not hold the appliance at the locking arm, drive rotor, power cord, or mounted processing system (juicing system or optional accessory) for moving the appliance. The locking arm is part of the safety interlocks of the appliance and NOT intended as a handle for moving the appliance. Do not place any hard and/or heavy objects on or in the appliance or any part of it. Take care that no one will pull the appliance by the power cord.
- Operate the appliance on a well accessible, stable, level, clean, dry, and suitable large table or counter that is resistant against fat and water. Always wipe off spilled liquids immediately.
- Always keep the appliance and its parts in sufficient distance to the edge of the table or counter and to other objects. Due to vibrations, the appliance could move around during operation. Thus, close supervision is necessary during operation! For operation, leave at least 1 m of free space above the motor base and at least 30cm of free space on each side, to avoid damage due to splashes and enable unhindered handling.
- Do not place any clothes or tissue or other foreign objects under or on the appliance during operation, to avoid risk of fire, electric shock and overheating. The ventilation slits in the bottom of the motor base may not be blocked. For operation, do not place the appliance over a power cord or on metal surfaces (e.g. sink or drain board).

- This appliance may be used or handled by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge (including children from 8 years and above), if they have been given supervision and/or instruction concerning the use of the appliance by a person responsible for their safety, and if they understand and consider the involved hazards. Even cleaning may not be performed by children without supervision. **Children must always be** supervised to ensure that they do not play with the appliance or any part of the appliance or the packaging. Always keep the appliance where it is dry, frost-free, and clean, and where young children cannot reach it. Do not leave the appliance or any part of it unattended, when it is in reach of young children.
- Do not place the appliance or any part of it on or near hot surfaces (e.g. burner, heater, or oven). Do not place or immerse the appliance or any part of it in hot liquids. Do not heat any parts or accessories of the appliance via any sources of heat (e.g. range, fire, oven, microwave). Do not fill in any hot food or hot beverages. When adding ingredients during operation, do not leave liquids run down at the exterior of the appliance. Always wipe off spilled liquids immediately. The appliance is designed for processing edible food. Do not fill in any other material or foreign objects, to avoid injuries and damage due to fire, electric shock, and overheating. Always observe the appropriate filling levels to avoid overflow and damage (see: 'Technical Specifications').
- Always completely remove any extremely hard and inedible parts of fruit and vegetables, before processing (i.e. nut shells, stones, bones). Splinters of extremely hard parts could be sharp-edged and cause severe injuries, when getting into your food. Additionally, extremely hard parts damage the surfaces of the appliance. Do not operate the appliance continuously for more than 20 minutes (normal load) and/or no longer than 7 minutes (high load) to avoid overheating and for ensuring a prolonged working life. After the corresponding time of continuous operation, make a break of approx. 20 minutes (see: 'Method of Operation and Making Breaks'). For juicing: Before operating the juicing system, ensure that the drip-stop of the juice spout is turned to the open position (small black handle)

is facing towards you). To avoid overflow of the juice collector and blockage during juicing, ensure that the juices are running into the juice jug without obstacles (e.g. deposits of fibres in the juice collector) and the pulp is falling easily and freely into the pulp container. Do not overfill the juice jug or pulp container.

- Optional accessories: Do not overfill the glass containers (mixing jug, mincing jug, grinding cup) to avoid overflow. Do not use the glass jugs without the appropriate lid. For mounting or dismounting the desired optional system, always grasp the collar of the blade assembly. Do not screw the optional accessories on or off the motor base by grasping the glass container. Otherwise, the thread of the blade assembly could get overtightened (when mounting; thread could get damaged) or turn loose (when dismounting; causing leakage).
- Do not use any parts of the appliance with any other device or for any purpose not described in this booklet. Always ensure to assemble the appliance correctly and completely, before operating the appliance. Do not handle the appliance or any part of it with violence.
- Do not use any hard or sharp-edged objects with the appliance (e.g. forks, knives, scrapers). Only use cooking utensils made of plastic or wood and/or the utensils provided with the appliance.
- Always switch OFF the appliance (turn the selection dial to "OFF", then switch the power switch to "O"), and unplug, before cleaning or moving the appliance.
- Do not use any abrasive cleaners, cleaning pads (e.g. metal scouring pads), or any corrosive chemicals (e.g. bleach) for cleaning (see: 'Care and Cleaning'). Discolourations caused by some types of food do not affect the performance of the appliance. Do not place the motor base or power cord in an automatic dishwasher!

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The appliance is operated electrically. Place the appliance near a suitable wall power outlet to connect the appliance directly to a separately connected and protected mains power supply with protective conductor (earth/ground) connected properly. Ensure that the ratings of your mains power supply correspond to the requirements of the appliance (220/240 V AC, 50/60 Hz, rated for 16 A). The installation of a residual current operated circuit breaker (r.c.c.b.) with a maximum rated residual operating current of 30 mA in the supplying electrical circuit is strongly recommended. If in doubt, contact your electrician for further information.

- In various foreign countries, the specifications for power supplies are subject to incompatible norms. Therefore, it is possible that power supplies in foreign countries do not meet the requirements for safe operation of the appliance. Thus, before operating the appliance abroad, ensure that safe operation is possible.
- Do not use any desk top multi socket outlet, external timer, remote control system or extension cord. The power outlet must always be easily accessible for unplugging the appliance immediately in case of any malfunction or danger. Always handle power cords with care. The pins of the power plug must be smooth, dry, and clean without discolourations. Always unwind the power cord completely for operation to avoid hazard of overheating, fire, and electric shock. Do not attempt to operate the appliance with the power cord damaged in any way to avoid risk of overheating, fire, and electric shock.
- Do not place the appliance on a power cord. Power cords may never be knotted, twisted, pulled, strained or squeezed. Do not let the plug or power cord hang over the edge of the table or counter. The power cord may never touch hot surfaces, sharp edges, or any moving parts. Ensure that no one will pull the appliance by the power cord or will entangle in the power cord. Always grasp the plug to disconnect the power cord. Do not touch the appliance or power plug with wet hands, while the appliance is connected to the power supply.
- Keep the motor base and power cord always completely dry. If liquids run out or are spilled onto the exterior of the appliance, immediately unplug the appliance. Always wipe off spilled liquids immediately. If in doubt, check the used processing system (juicing system or optional accessory) for leakage and overflow, before operating the appliance again.

- Do not overfill the containers of the appliance (juice jug, pulp container, glass jugs, grinding cup). If required, empty the container in time. Otherwise, liquids could run out, causing risk of short circuit and electric shock.
- Do not place or immerse the motor base or power cord in water or any other liquid. DO NOT spill or drip any liquids on the motor base or the power cord to avoid risk of fire and electric shock. When parts of the appliance are leaking during operation and/or liquids accumulate under the motor base or run down on the exterior of the appliance, immediately unplug the appliance. Refer to the instructions in chapter 'Solving Problems'. Optional accessories: If possible, the glass jugs (mixing jug or mincing jug) should not be filled while standing on the motor base. Remove the glass jugs from the motor base for filling and taking out food.

# MOVING PARTS - RISKS OF INJURIES

- Before opening the used processing system for removing food that is sticking to the inner surfaces or taking out your food, and before disassembling any parts: always switch OFF the appliance (selection dial to "OFF", power switch to "O") and unplug the appliance.
- After switching off, the motor may still turn for a moment. Always wait until the motor stops completely before disassembling or moving the appliance.
- Do not attempt to corrupt the safety interlocks of the appliance to avoid severe injuries and damage due to vigorously moving, sharp knives. Do not handle the appliance or any part of it with violence.
- DO NOT insert your fingers or any foreign objects (e.g. cooking utensils, clothes, brushes) into the feed chute or pulp spout of the juicing system, or (with an optional accessory) into the mixing jug or mincing jug, while the processing system (juicer or glass jug) is placed on the motor base and the appliance is connected to the power supply. For juicing, do not attempt to use any other utensils but the provided food pusher to push down the food in the feed chute.
- During operation, do not hold your face over the appliance (e.g. feed

chute, ingredients opening in the mixer lid). Do not operate the optional mixing/mincing system without the lid closed securely. Liquids or hard parts of the processed foods could be hurled out. The knives of the juicing sieve and blade assemblies of the optional accessories are very sharp. Close supervision is necessary while handling these parts to avoid injuries. Always grasp the juicing sieve by the rim or drive coupling and the optional blade assemblies by the collar. Handle these parts with care and without violation. Use a fine nylon brush for cleaning. For storage, always assemble the juicing sieve and blade assemblies with the appropriate processing system and, with the optional accessories, cover with the designated lids, to avoid touching the knives unintentionally.

Model and ArtNo.:	60151 Design Multi Juicer Digital 60152 Design Multi Juicer Digital Plus
Power supply:	220-240 V AC, 50-60 Hz, 16 A
Power consumption:	max. 1300 W
Length of power cord:	approx. 110 cm
Weight (motor base):	approx. 3.0 kg
Dimensions (motor base):	approx. 200 x 211 x 228 mm (width x depth x height)
Capacity, pulp container: Capacity, juice container:	max. 2000 ml (upper rim of the handling groove) max. 1250 ml
Capacity, mixing jug (optional accessory):	250 ml to 1500 ml
Capacity, mincing jug (optional accessory):	approx. 200 g
Capacity, grinding cup (optional accessory):	approx. 150 g
Certification:	CE

# **TECHNICAL SPECIFICATIONS**

These specifications may change without notice.

## **KNOWING YOUR NEW MULTI JUICER**



- 1 Food pusher: use this utensil for pushing down the ingredients in the feed chute.
- 2 **Juicer cover**: with feed chute for filling in your food. The pulp spout will guide the pulp into the pulp container.
- 3 **Locking arm**: lift this handle up and lock it in the vertical position for fixing the juicing system onto the motor base.
- 4 **Juice collector** collecting the juices and directing the juices via the juice spout into the juice jug or your mug. The pulp guttering guides the pulp into the pulp container.
- 5 **Pulp container**: will automatically collect the pulp. The handling groove enables a firm grip.
- 6 Display showing the selected operating speed 1 to 5.
- 7 **Motor base**: mandatory for all purposes; with pulp container protrusion at the bottom and spout groove in the top plate, ensuring that the juicing system is positioned in correct orientation.
- 8 **Pouring shield**: holds back the froth and avoids splashing during pouring, when installed in the juice jug.
- 9 Selection dial: turn this dial for setting the desired speed.
- 10 1.25 litre **juice jug** with juice jug lid and removable pouring shield perfectly adapted to the shape of the juice spout.
- Rubber feet ensuring a stable stand on smooth and solid surfaces. Juicing System (Basic System)

#### Not visible:

Power cord, Cable storage in the base plate of the motor base.

Drive rotor: transmitting the motor power to the processing system.

**Drip-stop**: turn the stainless steel sleeve by the small black handle to avoid dripping after juicing.

**Juicing sieve** with drive coupling – containing sharp blades for cutting and a fine mesh in the rim for separating juices and pulp.

**On/Off switch** at the rear, ensuring that the motor can be switched off completely.

### **OPTIONAL ACCESSORIES**

#### Note

The following parts are optional available for upgrading the basic version of the Design Multi Juicer Digital. However, when purchasing the enhanced Design Multi Juicer Digital Plus, these accessories will be part of the unit.

**Important:** For selecting the appropriate processing system being composed of a blade assembly (blades for mixing, mincing, or grinding), sealing ring, and glass container (mixing/mincing jug or grinding cup), please refer to chapter 'Tips for Best Results'.

#### Note

With the Design Multi Juicer Digital Plus, providing the full variety of features, you can adapt the performance of the following accessories to your liking by exchanging the blade assemblies and glass containers against each other (see: 'Tips for Best Results').











#### **Mixing System**

- **1 Ingredients cup**: closes the ingredients opening in the mixer lid and may be used for weighing small amounts (intake: 40-50ml).
- **2 Mixer lid** for closing the mixing jug tightly, avoiding overflow and splashes.
- **3** 1.5 litres glass **mixing jug**

**Sealing ring** (not visible) mandatory to get a leak-free seal at the bottom of the mixing jug.

**4 Mixing blades** holding the knives for cutting and mixing food fixed within an outer collar.

### **Mincing System**

- **1 Mincer lid**: closes the mincing jug to avoid that food will be hurled out.
- 2 Glass Mincing jug

**Sealing ring** (not visible): ensures a tight seal, when assembling the mincing jug and mincing blades.

**3 Mincing blades** – for chopping and mincing your ingredients.



## Grinding System

- 1 Glass **Grinding cup**: fill in your ingredients and close the grinding cup with the grinding blades.
- **2 Sealing ring** ensuring an air-tight seal to avoid that powders of your food can escape
- **3 Grinding blades** for grinding solid and dry ingredients.

## **PROPERTIES OF YOUR NEW MULTI JUICER**

The Design Multi Juicer Digital is the basic version and intended for juicing fruit, vegetables, and juicy greens and herbs. However, you can upgrade the appliance via various optional accessories for blending light dough and batter, beverages, soups and sauces, mincing meat, chopping onions, carrots, and similar ingredients as well as crushing ice, or grinding seeds, coffee beans, spices, nuts, almonds, or icing sugar (see: 'Tips for Best Results').

If you wish to have the full variety of features at your disposal, the Design Multi Juicer Digital Plus will provide the complete range of accessories just from the start. To meet the requirements of different types of food, the high-performance motor can be operated at various speeds. Speed selection is done effortlessly via the continuously adjustable selection dial. The selected speed level is shown on the display.

### FEATURES FOR SAFE, INTUITIVE, AND CLEAN HANDLING

Each part of the processing systems, coming in contact with food during normal operation, can be removed after operation. Thus, the appliance can be cleaned hygienically without effort. Additionally, the optional accessories for blending and chopping may be cleaned via a self-cleaning feature (see: 'Care and Cleaning'). Additionally, you may clean the pulp container, juicing sieve, juice jug (composed of jug, lid, and pouring shield), and glass containers with their lids in an automatic dishwasher.

The various components of the processing systems match closely and tightly to each other. This way, splashing is reduced and food and juices will not run out, thus keeping your workspace clean as far as possible. Additionally, due to the safety interlocks it is almost impossible to operate the appliance, if it is not assembled correctly and safely.

- The pulp container protrusion at the bottom of the motor base and the spout groove in the top plate of the motor base ensure that the pulp container, juice collector, and juicing cover are positioned in correct orientation avoiding errors when assembling the juicing system. When assembled correctly, the pulp container is fixed securely to the motor base and will not slip away, even if the appliance is moving around, due to vibrations during operation.
- The designated juice jug fits closely to the juice spout of the juice collector, thus avoiding splashing. If required, the removable pouring shield of the juice jug can restrain the froth during pouring.
- A manually operated drip-stop feature at the juice spout avoids dripping, when removing the juice jug after operation (see: 'Drip-Stop Feature').
- Various safety interlocks and an additional separate power switch enable safe handling (see below: 'Safety Features').

You may use any type of vessel for collecting the juices during juicing, but we recommend to use the provided juice jug, which is designed to fit closely to the juice spout and will prevent the juices from splashing and running down onto your working space.

**Important:** For your safety and convenience, the appliance will not operate, until it is assembled correctly. Do not operate the appliance with any of the safety features corrupted! See: 'Safety Features'.

## FUNCTIONS, DISPLAY, AND ACOUSTIC SIGNALS

For each step of operation (switching on, selecting a speed), an acoustic signal sounds. The display will be illuminated as soon as you select a speed and the speed level (1 to 5) will be shown with an example for the type of fruit that may be successfully juiced using the current selection.

**Important:** The acoustic signals and illumination of the display are operating independently on the state of the safety interlocks. These features will make you aware that the appliance is in operational mode. If the appliance does not work even with the display showing a speed selection, in most cases the safety interlocks are not engaged correctly (see: 'Solving Problems').

### **DRIP-STOP FEATURE (BASIC SYSTEM)**

At the juice spout, a drip-stop is located. After switching off the motor and before removing the juice jug, simply turn the stainless steel sleeve of the juice spout by 180° to the closed position to stop dripping. This will keep your working space clean.

**Important: Do not forget to open the drip-stop again, before juicing the next portion.** Otherwise, the juice collector could overflow. With the drip-stop in the open position, the small dark plastic handle at the stainless steel sleeve will point towards you and the juices can run out freely from the juice collector.

### VARIOUS SYSTEMS FOR PROCESSING FOOD

The basic system Design Multi Juicer Digital is suited for juicing only. By upgrading this system with the available additional accessories, you can reach the full functionality of the enhanced Design Multi Juicer Digital Plus providing the complete range of possible features (see also: 'Tips for Best Results'). However, with the Design Multi Juicer Digital Plus you can use the complete functionality of this versatile appliance right from the start:

- Getting juices for delightful drinks and healthy beverages with the juicing system.
- Mixing, blending, stirring and puréeing of runny food and liquids via the mixing system.
- Chopping, mincing, and cutting of solid ingredients using the mincing system.
- Finely grinding dry food, coffee beans, spices, and dried herbs via the grinding system.

## SAFETY FEATURES

#### Additional Power Switch

An additional power switch at the rear of the appliance enhances safety during operation. The appliance is working with very sharp blades at high speed causing severe injuries and damage, when touched with your hands or any foreign objects during operation. When opening the cover of the juicer for removing excessive pulp from the juicing sieve or opening the lids of the mixing/mincing jugs to add further ingredients or for pushing down the food from the inner walls of the glass jugs of the optional accessories, always turn the speed selection dial to "OFF" and switch off at the power switch, before unplugging the appliance. This will guarantee that the motor cannot start accidentally and unexpectedly.

#### Safety Interlocks

Various safety interlocks ensure correct and safe operation of the Multi Juicer and protect you form injuries and damage, if the appliance is not assembled and operated correctly.

- To avoid the risk of injuries caused by the drive rotor, the motor will not operate without a processing system installed completely, firmly, and correctly.
- Juicing system: the juice collector, juicing sieve, and juicer cover must be inserted correctly and the safety locking arm must be fixed in the upper closed position to hold the parts securely in place.
- Optional accessories: when mounting the blade assembly without a glass container (glass jugs or grinding cup), the motor will not operate. For operation, the processing system must be assembled completely, correctly and leak-free. Additionally, the system must be locked securely in place on the motor base. This way, the processing system will not turn loose due to vibrations during operation.

The appliance will not operate, if even one of the safety interlocks assigned to the

used processing system is not closed correctly. Do not attempt to inactivate the safety interlocks.

 $\triangle$  **CAUTION:** If the motor does not start when selecting a speed, always switch off the appliance before checking, which safety interlock of the appliance is not closed correctly. When in operational mode (display is illuminated), the motor will start agitating IMMEDIATELY as soon as the affected safety interlocks are engaged.

#### Self-Resetting Overheat Protection Device

If overheating occurs, the appliance will automatically stop operation at once, which safeguards against overheating of the motor and ensures an elongated working life of the motor. If the overheat protection device is triggered, switch off the appliance completely (turn the selection dial to "OFF" and switch off at the rear power switch), remove the power plug from the mains power supply and leave the motor cool down by waiting approx. 30 minutes. Overheating may be caused by ...

- too much food in the processing system. Always observe the MAX filling levels of the various processing systems as given in chapter 'Technical Specifications'. When juicing, do not push down your food with too much pressure. Take out some food and try again.
- too hard ingredients or too much fibres obstructing the processing system. Maybe another processing system/blade assembly is required. Please observe the recommends given in section 'Selecting the Optimum Processing System'.
- the appliance has been operated continuously for an elongated time. Especially with the optional accessories, the appliance will process your food within seconds. It is better to avoid over-processing. However, if an elongated processing time is really required, you need to make sufficient brakes.
- hard ingredients or too much fibres are gridlocked within the knives and block the drive. Remove the used processing system from the motor base and remove the obstacle (see: 'Operation' and 'Care and Cleaning'). Perhaps, you need to use another processing system for processing your food (see: 'Selecting the Optimum Processing System').

**Tip:** You may use the required time for cooling down (approx. 30 minutes) to remove any obstacles and blockages in the used processing system and preparing another portion of your food. After solving the problem and leaving the motor cool down, you can reactivate the appliance quite as normal.

**Important:** For performing the reset, the appliance MUST be unplugged from the power outlet.

#### **Electronic Overload Protection**

The Multi Juicer will automatically stop operation, if the motor is stalled for more than 10 seconds. Either too much food is being processed at a time or the pieces are too large or too hard.

Switch off the motor (selection dial to "OFF", power switch to "O") and unplug the appliance. Remove the obstacle. Perhaps, remove some food from the processing system or cut your food into smaller pieces of even size. Process your food in smaller portions.

Thereafter, you may re-assume operation quite as normally.

#### **Automatic Shut-Off**

The appliance is programmed for continuously operating max. 20 minutes. After approx. 20 minutes in operational mode, the appliance will switch off the motor automatically, ensuring that the motor is protected from overheating, if you have forgotten to make a break in time. Another 40 seconds after the automatic shut-off, even the display will get dark automatically.

If you wish to re-activate the appliance, simply turn the selection dial to another speed. The motor will start again immediately.

▲ **CAUTION:** After an automatic shut-off, the motor will re-start immediately, when turning the selection dial! This will happen even if the display has been switched off and is dark. We strongly recommend to switch off the appliance via the power switch at the rear of the motor base, before turning the selection dial to the "OFF" position. This way, you avoid that the motor will start with a possibly high speed, that had been selected before the automatic shut-off has been triggered.

**Important:** Although the appliance can be re-activated immediately after the automatic shut-off, we strongly recommend to leave the motor cool down for approx. 20 minutes before re-assuming operation. This holds especially, when working at high speed levels (4-5), having filled in large amounts and/or pushed hard during jucing, or processing thick ingredients (heavy load). Applying heavy load for a too long time is done at the expense of the working life of the motor.

#### Note

If the motor cannot be re-activated at once, the overheat protection device may be triggered. In this case, there is no way of starting the motor without leaving the motor cool down first (see: 'Self-Resetting Overheat Protection Device').

### METHOD OF OPERATION AND MAKING BREAKS

The high-performance motor of the appliance is designed for an elongated working life when operated in usual household use. For preserving the working life of the motor, avoid overload and overheating.

- Normal load: When juicing soft fruit and vegetables (basic system) or processing runny or soft food (optional accessories), you may operate the appliance continuously for approx. 20 minutes. Thereafter, the automatic shut-off will stop the motor (see: 'Automatic Shut-Off').
- Heavy load: When filling hard ingredients (e.g. carrots) into the feed chute and pushing with high pressure (basic system) or processing large, hard or thick ingredients (optional accessories), after 7 minutes of continuous operation you should make a brake of 20 minutes.

**Important:** To save energy and avoid overheating of the motor, do not leave the appliance operate uselessly. Additionally, when operating the appliance continuously for a too long period and/or with too heavy load, or if the motor stalls for more than 10 seconds the safety features protecting the motor may be triggered. In this case, the appliance will stop operation at once (see: 'Safety Features'). After 20 minutes of continuous operation, make a break of approx. 20 minutes. It is a good idea to use this time for preparing another portion of food, emptying the juice jug and/or pulp container, and/or ensuring that the system is free of obstacles. Juicing system: For juicing, start the motor at the lowest speed level and leave it operate for approx. 5 seconds before selecting the desired speed and filling in your food. Avoid too much pressure when juicing. As well, avoid filling in too large amounts of very hard and fibrous food to avoid overload. If the motor stalls, switch off and remove the obstacles. If required, process your food in smaller portions and/or, if applicable, process hard ingredients combined with soft food. Optional accessories: When using the optional accessories, do not operate the appliance with the glass container (glass jug or grinding cup) empty. Processing your food via the blade assemblies will be a matter of seconds. The results will be better, when avoiding to over-process your food. In most cases, best results are achieved by operating the appliance in pulses by turning the speed selection dial to and fro several times.

# GUIDELINES FOR SELECTING THE SPEED AND PROCESSING SYSTEM (OPTIONAL ACCESSORIES)

The following hints for selecting the required optional accessory and speed give a rule of thumb. The given types of food are intended as an example for the consistency of food and the approachable results. Perhaps you will prefer other combinations

and speed selections for achieving results according to your individual liking. Please observe the instructions given in the appropriate sections, describing the use of the various accessories (see: 'Tips for Best Results' and 'Operation').

Accessory	Speed Level	Use for
Blender	1 or 2	Mousses, sorbets, batters, salad dressings, blended frozen drinks
	3 or 4	Soups, whipped cream, egg white, pesto, fruit or vegetable purées
	5	Smoothies and milkshakes, ice cubes, pieces of frozen fruit or vegetables
Mincer	5	Meat, onions, garlic, carrots, herbs
Grinder	1-5	Nuts, almonds, coffee beans, spices <b>NOTE:</b> Select the speed according to the desired result (granules or powder). High speed selections produce a fine result.

## TIPS FOR BEST RESULTS

## TIPS FOR JUICING

- When processing fruit and vegetables, 95% of the nutrients will be found in the juices. Especially, this holds for vitamins soluble in water and for minerals. However, it is unavoidable that high amounts of valuable nutrients get lost during storing. Thus freshly prepared juices are an essential source of healthful nutrients.
- Each type of fruit and vegetables has an individual content of juices. Additionally, the amount of juices you can get, depends on the type, quality, and freshness of the ingredients. A special batch of tomatoes may give off more juice as another. The recipes for juices do not require exact amounts and juicing is always done with high tolerances. Exact proportions are not crucial for getting delightful drinks.
- Some types of fruit and vegetables are not suited for juicing with this type of juicer. For example, for getting juices of mangoes, some citrus fruit, and quinces, you may need to squeeze them.

#### Purchasing and Storing Fruit and Vegetables

- Always use fresh fruit and vegetables. Buy your ingredients in small portions, thus avoiding long periods of storage.
- To preserve the valuable nutrients, consume freshly prepared juices straightaway.
- You can save money and get really fresh ingredients, when buying seasonal products.

- Most fruit and vegetables may be stored at a cool place. Only delicate food (e.g. greens, stalks of celery, cucumbers, herbs) need to be stored in the refrigerator. Fresh herbs and delicate greens should be packed in an airtight bag or box and consumed before long.
- Whenever possible, buy highly perishable food (e.g. greens, most berries) just before processing and consumption.

### Preparing Fruit and Vegetables for Juicing

- Before juicing, peel fruit with hard and inedible shells and skins (e.g. melons, kiwi fruit).
- Always remove stones and hard seeds, before juicing; e.g. when processing dates, nectarines, peaches, apricots, plums, or cherries.
- Citrus fruit must be peeled before juicing, and there will be a lot of pulp within the juice. Depending on the type of fruit, the juice may be very sour. It may the better to use a special citrus squeezer and add the juice to other juices for adapting the taste. Depending on the desired consistency of the juice, you may get good results, when juicing citrus fruit in turn with the other ingredients.
- Your juicer can make a delicious, frothy orange drink. For this, it is best to refrigerate the oranges and then peel just before juicing. Give it a try.
- You avoid the typical brownish discolouration of apple juice or pulp by adding a splash of lemon juice. Alternatively, add a piece of lemon during juicing.

#### The Method

- You may line the interior of the pulp container with a sufficiently large bag. This way, emptying the pulp container is done quickly and easily by taking out the bag. Fold the upper rim of the bag over the rim of the pulp container before positioning the pulp container at the side of the appliance.
- Even some time after operation, the juice may drip from the juice spout of the juice collector. You can stop dripping by simply turning the drip-stop by 180° (see: 'Drip-Stop Feature'). However, do not forget to re-open the drip-stop, before juicing another portion.
- You can keep your working space clean, when holding a sufficiently large tray at hand for placing the parts of the juicing system on it, when disassembling the juicer.
- The transparent insert in the juice jug (pouring shield) avoids splashing of the juice during pouring and holds back the froth. You may use the juice jug without the pouring shield. Simply pull the pouring shield out of the juice jug or push it down into support within the juice jug as you like.

- When juicing various ingredients with different consistency, you will get the best results, when alternating hard and soft ingredients. For example: for processing carrots and tomatoes, start with a portion of carrots, then proceed with tomatoes and finish your work with carrots. This way, intermediately the fibres of the carrots are flushed from the mesh of the juicing sieve and the juicer will extract the optimum amount of juices.
- For processing herbs, sprouts, or small leaves of greens, wrap these ingredients in a large leaf of lettuce or spinach. If possible, fill these ingredients in the middle of the feed chute between other large ingredients.
- Insert cigar-shaped fruit and vegetables (e.g. carrots, parsnips, radish, cucumbers, courgettes) with the tip down into the feed chute.
- To get the largest possible amount of juice and to avoid overloading the motor, push the ingredients down in the feed chute evenly and slowly.
- Some types of fruit, spices, or vegetables (e.g. capsicum, carrots, citrus fruit) may
  cause discolouration or leave opaque stains at the transparent plastic parts. This
  will not influence the performance of the juicing system. Do not leave any food
  dry on the surfaces to reduce discolouration and damage to the surfaces. Especially residues of food that could easily lead to discolouration and stains on the
  transparent plastic parts should be removed immediately after processing.
- Avoid storing the juices or pulp within the juice jug or pulp container of the appliance to avoid discolouration and damage to the surfaces.

#### The Best Blend

- It is quite easy to create a delightful juice drink. Combine your favourite ingredients for getting the colour, flavour, and consistency according to your individual liking.
- Strong aromas should be used very sparingly when combined with delicate flavours. Ingredients with high content of starch and fibres go perfectly with very juicy ingredients.
- Give it a try! Each type of fruit or vegetables you like, could be a part of your next drink. For example, select one special type of fruit as the main component of your drink and refine the taste with other flavours.
- With each batch of food you process, the amount of juices and the intensiveness of flavours could differ a little. You could like this bit of daily variation.

#### Using the Pulp

• Starch and fibres are the major part of the pulp, but as well, it will contain a lot

of nutrients, essential for your daily diet. There are many ways of using the pulp. However, to avoid high loss of vitamins and a lack in taste, as with the juices, you should consume the pulp at the day of preparation.

- You can use the pulp for yogurt and fromage frais, for filling roulades, for thickening soups and sauces, and, covered with meringe and baked in the oven, for a quickly prepared dessert. Perhaps, you will like it spiced to taste as a sandwich spread.
- The pulp is too valuable for domestic waste. If you do not wish to consume it, you may disposed of the pulp as compost.

### USING THE GLASS JUGS (OPTIONAL ACCESSORIES)

- Cut large pieces into 2 cm cubes before processing.
- Use the mixing system for processing liquids, very runny foodstuffs, and ingredients, that will give off large amounts of juices, when processed.
- Use the mincing system for mincing meat, and chopping onions, garlic cloves, potatoes, carrots, or other hard fruit and vegetables.
- Although, within the mixing jug even larger amounts (up to 1.5 litres) may be processed, you should split up solid food into smaller portions (up to 350g) for achieving an even processing result.
- You may combine the blade assemblies and glass containers as you like. Select the glass container according to the consistency of your food (liquid, solid, dry). Then select the blade assembly providing the required results (e.g. blending, chopping). For example, if you wish to process food with high liquid content, always use the mixing jug.
- For processing solid ingredients via the mixing system, always fill in 250-350g for getting even results. For blending liquids or runny food, the mixing jug may be filled up to 1500ml. Example: For preparing soup, you may start with 250-350ml solid ingredients, processing until the desired consistency is achieved, then add the required amount of liquid (e.g. water, milk, or stock).
- With the mixing system, you should always add some liquid for better results. Use the ingredients opening in the mixing lid, for adding further ingredients. After adding your ingredients, do not forget to re-insert the ingredients cup. Otherwise, your food could be hurled out during operation.
- You may use the ingredients cup for weighing further ingredients. However, during operation, the ingredients opening in the mixer lid must be closed by the ingredients cup.

- For mincing meat, always place approx. 200g into the mincing jug. It may be helpful to add some droplets of cooking oil. Additionally, you may add herbs and spices (e.g. pepper, capsicum, curry) for mincing, but in most cases you should not add salt at this point of preparation. Always keep one hand on the lid of the mincing jug, while the motor is agitating.
- Especially solid ingredients may be processed with better results when operating the motor in short pulses. For this, turn the selection dial to and fro several times.
- Please note, that minced meat must be consumed shortly after mincing or, at least, you should cook it at once to avoid the build-up of harmful germs.
- If the ingredients stick to the inner walls of the glass jug, stop the motor and switch off at the power switch, before pushing the food down via the provided scraper.
- When using the mincing jug, you should avoid adding too much liquid. Only use some droplets. Otherwise, liquid could run out from under the lid. Your food should still have a glutinous consistency, when processed. Otherwise, use the mixing jug in combination with the mincing blades. There will be only little difference in the results.

## USING THE GRINDING SYSTEM (OPTIONAL ACCESSORIES)

- Ensure that your food and all parts of the grinding system are completely dry, before filling the grinding cup.
- Most ingredients (nuts, seeds) are processed within seconds. In most cases, 10 to 15 seconds of operation on speed level 5 are sufficient.
- If you wish to get your food in granulated form, use an appropriate lower speed level.
- For getting even results, fill the grinding cup with approx. 150g. However, the amount is not really crucial but, when processing your food in portions, all single portions should have the same weight roundabout.
- When grinding seeds like sesame, nuts, and other oily food, add some caster sugar or fine salt to the grinding cup. This will keep the product fluffy and prevent your ingredients from going lumpy or excessively sticking to the inner walls of the grinding cup.
- If the food sticks to the inner walls of the grinding cup, in most cases, you do not need to open the grinding system for loosening the food. Simply remove the grinding system from the motor base and shake the grinding system. Perhaps, hit the grinding cup slightly **with your palm**. Then re-assume operation.
- Some ingredients can be ground with better results by operating the appliance in short pulses. Give it a try.

## **BEFORE FIRST USE**

▲ WARNING: DO NOT let young children play with the appliance or any part of it! The knives of the juicing sieve and blade assemblies (optional accessories) are very sharp! Always use special care when handling these parts. Only hold these parts by the rim. Always unplug the appliance before cleaning or moving it, before assembling or disassembling any parts, and when the appliance is not in use. Do not place or immerse the motor base or power cord in water or other liquids or spill any liquids on the exterior of the appliance. Do not use any abrasive or corrosive cleaners for cleaning to avoid damage to the surfaces. Do not place the motor base in an automatic dishwasher.

- Unpack the appliance and all parts and accessories carefully. Handle the juicing sieve and blade assemblies (optional accessories) with special care, because the integrated knives are very sharp. Check that no parts are damaged or missing (see: 'Knowing Your New Multi Juicer').
- 2. Carefully remove all packaging, shipping materials, stickers, and promotional materials. However, DO NOT remove the model label or warning labels.
- 3. Before first use and after an elongated period of storage, clean all parts of the appliance (see: 'Care and Cleaning'). If required, take the power cord out of the cord storage in the baseplate of the motor base. Push the power cord into the guiding groove at the rear part of the baseplate.
- 4. Position the motor base with the display facing towards you on the designated working place near an appropriate wall power outlet. The locking arm must be lowered to the horizontal open position.

# A WARNING: For operation, always unwind the power cord completely (approx. 110 cm) to avoid overheating and risk of fire and electric shock!

**Important:** When operating the appliance for the first time, there may be a slight burnt smell from the motor. There is no need for concern. However, if the problem persists even after repeated use, get in contact with an authorized service centre.

# SELECTING AND MOUNTING THE APPROPRIATE PROCESSING SYSTEM

The Multi Juicer is a very flexible tool for processing a wide variety of foodstuffs in different ways. Due to the outstanding range of alternatives, the first step of getting the desired consistency of your food is, selecting the best suited processing system: juicer, blender, mincer, chopper, or grinder (see also: 'Tips for Best Results').

### SELECTING THE OPTIMUM PROCESSING SYSTEMBASIC SYSTEM

• The juicing system is designed for preparing juices. Additionally, you may use the capabilities of this system for breaking and cutting tough fibres of fruit and vegetables that would be wound around the knives, when processed by a food processor.

**Important:** It is not possible to combine the parts of the juicing system with the optional accessories described below.

#### **Optional Accessories**

- The mixing system is suited for stirring, blending, beating, and whisking of larger amounts of liquids and runny food (up to 1.5 litres). The ingredients will be chopped more or less, depending on the amount and consistency of your food, the processing time, and your speed selection.
- Tough and glutinous food may be processed via the mincing system.
- The grinding system is dedicated for grinding solid and dry ingredients, that will not give off too much oils and juices, making the result lumpy and sticky. Use the grinding system for foodstuffs that will reach a powdery or granulated consistency, when ground.

**Tip:** You may combine the various blade assemblies and glass containers (glass jugs, grinding cup) according to the intended tasks. For example:

- If you wish to grind dry ingredients (e.g. nuts, almonds, cereals) and mix the results with runny or liquid ingredients (e.g. yoghurt with further flavours), you may use the mixing jug with the grinding blades and start grinding the dry ingredients. Thereafter, simply add the yoghurt and further ingredients and mix for getting your flavoured yoghurt mix. Process the solid ingredients in pulses and select speed level 1 for mixing the ingredients.
- For grinding ingredients that have a tendency to stick to the inner walls of the glass container, you may combine the mincing jug with the grinding blades. In this case, after switching off the motor, you can easily push the ingredients down back to the knives.

When combining the various glass containers and blade assemblies, keep in mind that the best results will be achieved in most cases, when using the glass containers with the dedicated blade assembly. In some cases, adapting the processing time or speed level may be adequate too. Additionally, you may try operation in pulses.

#### **ASSEMBLING THE JUICING SYSTEM**

1. Place the pulp container tightly against the left side of the motor base. The pulp container protrusion at the baseplate of the motor base must slide completely into the groove at the bottom of the pulp container.

**Important:** Ensure that the exterior of the juice collector is clean and dry, before mounting it on the motor base to avoid that residues of food and liquids get into the motor base and/or clog the safety interlocks.

2. Place the juice collector on the motor base with the juice spout facing to the locking arm. Make the juice spout slide into the spout groove and the pulp guttering into the pulp container. Ensure that the drip-stop of the juice spout is turned to the open position: the dark bar at the stainless steel sleeve of the juice spout will be facing towards you.

 $\triangle$  **CAUTION:** The knives of the juicing sieve are very sharp. Hold the juicing sieve at the rim.

- Insert the juicing sieve into the centre of the juice collector and press it down
  without violence to lock it to the drive rotor. If required, turn the juicing sieve to
  and fro to achieve the correct orientation before pressing it down.
- 4. With the pulp spout sliding into the pulp container, place the juicer cover onto the juice collector and press it down slightly without violence until it settles firmly on the juice collector. There may be no gap between the juicer cover and the juice collector.
- 5. Carefully lift the locking arm up to the vertical closed position by pushing the locking arm onto the support on the juicer cover until it tangibly engages. If attached correctly, the locking arm will be fixed in this position.
- 6. Place the juice jug under the juice spout. Then cover the juice jug with the designated lid. The appliance is now ready for juicing.

We recommend using the designated juice jug, because some juices may froth and splash at the juice spout. In any case, by covering the juice jug with the appropriate lid, you avoid that splashes will escape from the juice spout.

**Tip:** For juicing, you may place any sufficiently large jug, drinking glass or mug under the juice spout. In this case, keep in mind that splashing could occur and juices could run down at the exterior of the used vessel.

# ASSEMBLING THE GLASS JUGS (OPTIONAL MIXING OR MINCING SYSTEM)

▲ WARNING: Always ensure that the glass jugs (mixing or mincing jug) are undamaged, before assembling the system. Splinters of glass could cause severe injuries and damage. Additionally, chipped edges or any dried on food at the thread and/or sealing area of the processing container could cause leakage and damage the blade assembly or sealing ring.

▲ **CAUTION:** Ensure not to tilt the thread when screwing on the blade assembly. Otherwise, the thread could get damaged and your food will run out. Do not overtighten the thread. If in doubt, check the seal by pouring some water into the glass jug.

- Select the required blade assembly and glass jug for blending, chopping, or mincing (see: 'Selecting the Optimum Processing System' and 'Tips for Best Results').
- 2. Check, whether the glass jug, sealing ring, and blade assembly are completely undamaged. Additionally, for getting a leak-free seal, the sealing surfaces must be completely clean.
- With the smooth side facing downwards, place the sealing ring into the blade assembly. Ensure to insert the sealing ring into the appropriate groove at the inner rim of the blade assembly.
- 4. Screw the blade assembly onto the glass jug by turning the blade assembly clockwise. The connection must be tight and leak-free.
- 5. Pour some water into the glass jug for checking, if the seal is leak-free.

If the motor does not start, when switching on and selecting a speed level, probably the safety interlocks are not engaged. These features of the appliance ensure that the processing system is locked firmly to the motor base and probably leakfree, thus protecting you from harm and damage. Check, if the threads are screwed on sufficiently tight (see: 'Solving Problems').

# ASSEMBLING THE GRINDING SYSTEM (OPTIONAL GRINDING SYSTEM)

In any case, the grinding system must be filled, before assembling the grinding blades. The grinding cup will be closed air-tight, after screwing on the grinding blades (see: 'Operation / Grinding Dry Food').

# **OPERATION**

**WARNING:** Always ensure that the appliance and all its parts and accessories are **out of reach of young children**. Handle the juicing sieve and blade assemblies (optional accessories) with special care, because the integrated knives are very sharp.

**Optional accessories:** The glass containers are fragile. Always handle with care. **Do not fill in any hot food or liquids! Even small splinters and shards could cause severe injuries, when getting into your food.** Thus, before using the optional accessories, always ensure that the glass parts are completely undamaged. There may be no cracks, or chipped edges.

Switch off completely (selection dial to "OFF", power switch to "O"), wait until the motor stops, and unplug the appliance, before assembling or disassembling any parts, and when the appliance is not in use. **Do not leave the motor base unat-**tended, while it is connected to the power supply. Do not overfill the containers of the processing systems (pulp container, juice jug, glass jugs, grinding cup) to avoid overflow. During juicing, ensure that the juices will run into the juice jug without obstacles. Otherwise, the juice could run on or under the motor base due to overflow of the juice collector.

If any liquids run out during operation or are accumulating under the motor base, **immediately** unplug the appliance and carefully remove the processing system from the motor base. Then clean and dry the motor base (see: 'Care and Cleaning'). Leave the motor base dry naturally for at least 1 day. Use some water for checking the used processing system for leakage (see: 'Solving Problems'). Before filling in food, always ensure that you have mounted the used processing system completely and correctly without any leakage (see: 'Selecting and Mounting the Appropriate Processing System'). Always observe the maximum amount designated for the used accessories (see: 'Technical Specifications'). If the processing system is overfilled, food or liquid may run out.

Ensure to place the appliance on a suitable, level working space. Always keep a sufficient distance to the edge of the working space and to other objects. **Due to vibrations during operation, the appliance might move around on the working space. While the motor is agitating, always have an eye on it.** 

**Optional accessories:** For filling the mixing or mincing system, you should prefer to remove the used system from the motor base. However, the mixer lid is designed for adding further ingredients via the ingredients opening in the centre. For this, take out the ingredients cup and do not forget to replace the ingredients cup thereafter. Do not use the glass jugs without the designated lid to avoid overflow. Additionally, parts of the food could be hurled out.

**Important:** The motor is programmed to operate continuously on normal load for approx. 20 minutes. Thereafter, it will stop automatically (see: 'Automatic Shut-Off'). Make a break of 20 minutes. On heavy load (large amounts of hard and fibrous ingredients), you should make breaks each 7 minutes of operation. For reducing energy consumption and preventing overheating, it is good advice to switch off the appliance intermediately, when preparing another portion of food.

#### JUICING FRUITS, VEGETABLES, AND HERBS

#### Note

For keeping your workspace clean, it is good advice to hold a sufficiently large tray at hand, where you can lay the parts of the juicer aside, when opening the juicing system.

- Prepare the ingredients by carefully washing them and removing all inedible parts (e.g. stalks, shells, and seeds). Cut very large ingredients to make them fit easily through the feed chute.
- Prepare the appliance for operation (see: 'Assembling the Juicing System'). Ensure to place the juice jug or any other sufficient vessel under the juice spout. Ensure that the drip-stop is in open position (dark handle is facing towards you). Ensure to switch off the appliance completely (selection dial to "OFF", power switch to "O").

 $\triangle$  **CAUTION:** Please keep in mind that the appliance could start operation immediately, when connecting the appliance to the power supply, while the power switch and selection dial are in operating position. Thus, **always switch off the appliance, at the power switch and selection dial, before plugging in the power plug.** 

- 3. Insert the power plug into a sufficient wall power outlet (see: 'Important Safeguards for Electrical Appliances'). Switch on the appliance at the power switch and turn the selection dial to the speed level 1. With the appliance assembled correctly, the motor starts operation, spinning the juicing sieve (if not, see: 'Solving Problems').
- 4. Leave the motor agitate for approx. 5 seconds. Then turn the selection dial to the desired speed, according to the type of food you wish to process (see: 'Tips for Best Results').

▲ WARNING: The juicer is cutting the food via sharp blades. To avoid severe injuries, do not grasp into the feed chute with your hands or hold any foreign objects into the feed chute, while the appliance is connected to the power supply. For pushing down the food, only use the dedicated food pusher. During operation, do not hold your face over the feed chute, because parts of the food and splashes of juice could be hurled out.

- 5. Loosely fill some parts of the prepared food into the feed chute and use the food pusher to push your food slightly down. The juices will run into the juice jug, and the pulp will be hurled into the pulp container.
- 6. When the feed chute is empty, you may refill the feed chute immediately with the next portion.

#### Note

Press your food down continuously and evenly, but do not apply too much pressure to get the optimum amount of juices. When pressing too hard, the pulp will be very wet and there will be only little juice. Additionally, the juicing sieve could get clogged easily.

Ensure to avoid overfilling the juice jug or pulp container during operation. The pulp must fall easily and without obstacles into the pulp container. Empty the containers in time (see: 'Emptying the Containers and Removing Obstacles').

**Important:** During operation, ensure that the juice is running into the juice jug and the pulp is falling freely into the pulp container. Otherwise, check the juicing system for obstacles (see: 'Emptying the Containers and Removing Obstacles' and 'Solving Problems').

- 7. After juicing, turn the selection dial to "OFF", switch the power switch to "O", and wait until the motor stops. Unplug the appliance. Remove the juicing system from the motor base (see: 'Disassembling the Juicing System').
- Empty and rinse the containers of the appliance and all parts of the juicing system immediately after juicing. Then clean all used parts (see: 'Cleaning the Juicing System').

#### Note

Do not store juices and pulp in the containers of the appliance to avoid that food dries on the surfaces. Additionally, some food may cause discolouration. For storage, fill the products into sufficient containers and clean the containers of the appliance immediately thereafter. Pulp and juices may be stored in the refrigerator for 1 day at the maximum. However, for always getting the optimum benefits of vitamins and other valuable nutrients, it is best to always freshly prepare and consume your juices.

#### EMPTYING THE CONTAINERS AND REMOVING OBSTACLES

During juicing, ensure that the juice is running into the juice jug and the pulp is falling freely into the pulp container. Ingredients containing a lot of hard fibres could easily clog the juicing sieve, especially when applying hard pressure to the food pusher during juicing. Additionally, fine residues of the pulp could clog the juice collector or the juice spout, causing overflow. If you push down the food in the feed chute too fast, the juicing sieve could be overfilled too.

In these cases, you need to empty the juice collector and juicing sieve and clean the juice mesh of the juicing sieve, before you can continue operation. For this, follow the instructions in this section and see also: 'Solving Problems'.

 Turn the selection dial to the "OFF" position (display gets dark), switch off the appliance at the power switch, wait until the motor stops, and unplug the appliance.

 $\triangle$  **WARNING:** The blades in the base plate of the juicing sieve are very sharp. Always handle the juicing sieve by the rim or dark drive coupling.

**Tip:** To avoid dripping after removing the juice jug, you may turn the drip-stop to the closed position (see: 'Properties of Your New Multi Juicer / Drip-Stop Feature').

- Remove the juice jug from the appliance and push the locking arm out of the support at the juicer cover. then remove the juicer cover (see: 'Disassembling the Juicing System').
- Pull the juicing sieve upwards and out of the juice collector. You will notice a slight resistance of the drive coupling. Check the juice collector, and juice spout for obstacles. Additionally check, if the pulp can fall freely into the pulp container and will not accumulate at the pulp guttering.

**Important:** Always brush the base plate of the juicing sieve clockwise to avoid damage to the knives and for better removing residues of fibres from the knives.

#### 4. Removing residues of food from the juicing sieve:

Rinse the juicing sieve under cold running tap water. You may clean the base plate of the juicing sieve with the knives by carefully brushing the base plate and the mesh clockwise with a soft brush and rinse. For checking, if the fine pores of the mesh are clean, hold the juicing sieve up to the light.

#### 5. Removing obstacles from the juice collector and juice spout:

Place a bowl under the juice spout and open the drip-stop. Then use a small, fine, and clean brush or a small, soft plastic spatula to push any blocking pulp down and out. Push any residues of pulp into the pulp container that have been accumulated at the pulp guttering. Emptying the juice jug and pulp container:

6. To avoid that the lid will fall during pouring, remove the lid of the juice jug, before slowly pouring the juice. With the pouring shield installed, the froth will be retained within the juice jug. Grasp the pulp container by the handling groove and tilt the pulp container a little for pulling it out from under the pulp guttering of the juice collector. Empty the pulp container over a large bowl.

#### 7. Re-assuming juicing:

Hold the pulp container tilted and push it under the pulp guttering of the juice collector. May be, you need to lift the juice collector a little. Ensure that the pulp guttering is reaching over the rim into the pulp container (see: 'Assembling the Juicing System').

Wipe dry the juicing sieve thoroughly – especially the drive coupling. Replace the juicing sieve and push it down slightly onto the drive rotor. Then replace the juicer cover. Lift the locking arm and push the locking arm into the support at the juicer cover. Ensure to open the drip-stop (dark bar on the stainless steel sleeve is facing towards you). Replace the juice jug.

8. Thereafter, you may continue juicing.

# BLENDING RUNNY FOOD OR CHOPPING SOLID INGREDIENTS (OPTIONAL ACCESSORIES)

#### Using the Mixing System

For blending runny food, the mixing system is suited best (see: 'Tips for Best Results'). Depending on your type of food, you may fill the mixing jug from 250-350g (solids; e.g. vegetables or fruit) to 1500ml (1.5 litres; liquids, beverages and very runny food).

#### Using the Mincing System

For processing solid foodstuffs that will give off only little amounts of juices (e.g. any type of meat, onions, garlic, carrots), the mincing system is suited best. With the mincing system, if required, add liquids only sparingly to avoid overflow. You should fill the mincing jug with approx. 200g of food, just covering the knives of the mincing blades. Use this amount of food always. Keep your hand on the mincer lid during operation.

#### **Processing Your Food**

A **WARNING: The knives of the blade assemblies are very sharp.** Only touch the blade assembly by the collar.

Always ensure that the glass jugs are completely clean and undamaged. There may be no cracks and chipped edges. **Even small splinters could cause severe injuries when getting into your food or beverages.** Additionally, chipped edges or any dried on food at the thread and/or sealing area of the glass jug or sealing ring could cause leakage and damage to the blade assembly.

Before mounting the processing system onto the motor base, always ensure that the exterior of the used system (especially the bottom of the blade assembly) is completely clean and dry to avoid risk of electric shock and damage due to liquid getting into the motor base.

 $\triangle$  **CAUTION:** Do not attempt to operate the appliance without closing the glass jug with the appropriate lid, to avoid that your food will be hurled out of the glass jug. Additionally, you should always keep one hand on the lid while the motor is agitating.
**Important:** When working with the mixing system (large glass jug), you may (and, in most cases, should) add some liquid (water, juice, gravy, or stock). Ensure to hold the glass jug level, when it is filled to avoid overflow.

When using the mincing system (smaller glass jug), do not add more than some droplets of liquid to avoid overflow. Always keep one hand on the mincer lid during operation.

**Tip:** You may interchange the blade assemblies of the various processing systems. By selecting the optimum blade assembly, the results can be adapted to your liking (see: 'Tips for Best Results'). However, in most cases the dedicated blade assembly (mixing/ mincing blades) is the best selection.

- 1. Prepare your food: remove all inedible parts (e.g. stalks, bitter or hard shells, seeds). Then cut large parts into cubes of approx. 2cm in size.
- 2. Select the required blade assembly and glass jug (see: 'Selecting the Optimum Processing System').
- 3. If required, assemble the processing system (see: 'Assembling the Glass Jugs'). Use some water for checking if the system is leak-free.

#### Note

Because it is not mandatory to disassemble the glass jugs for cleaning after usage, the glass jug could still be ready for filling it. However, you should check the glass jug for leakage by pouring in some water.

4. Fill the glass jug with the first portion of your prepared food. Add any additionally required ingredients according to your recipe (e.g. herbs and spices). Always observe the maximum total amount (including all ingredients) for the used processing system.

Mixing system: 1500 ml (uppermost grading line of the glass jug).

Mincing system: 200g (the knives are covered at least).

#### Note

If you wish to process larger amounts, split up your food into portions.

- 5. Close the glass jug with the appropriate lid. When using the mixing jug, insert the ingredients cup and turn the ingredients cup clockwise to lock it into the mixer lid. Otherwise, the ingredients cup could fall out during operation.
- 6. Ensure that the exterior of the mixing/mincing system is completely dry. Place the mixing/mincing system onto the motor base. If required, turn the mixing/mincing

system to and fro until it settles down easily on the drive rotor and achieves a stable stand on the motor base.

 $\triangle$  **CAUTION:** For mounting or dismounting the mixing/mincing system at the motor base, do not grasp the glass jug. Always grasp the collar of the blade assembly to avoid damage to the thread connecting the glass jug and blade assembly. Additionally, the connection could get over-tightened, making it extremely difficulty to remove the blade assembly after operation.

7. Grasp the blade assembly with both hands by the collar and turn it clockwise for fixing it to the motor base (turn it a little more than a finger's breadth after feeling the first resistance). The appliance is now ready for operation.

 $\triangle$  **CAUTION:** Please keep in mind that the motor will start operation immediately, when connecting the appliance to the power supply, with the power switch and selection dial in operating position. Thus, always switch the power switch to "O" and selection dial to "OFF", before plugging in the power plug.

 Ensure that the selection dial and power switch are turned to the "OFF" position. Then insert the power plug into an appropriate wall power outlet (see: 'Important Safeguards for Electrical Appliances').

▲ **CAUTION:** Do not remove the lid of the glass jug during operation! Otherwise, due to the high power of the motor, liquids and food will be hurled out violently, and liquids will run down at the exterior of the glass jug. With hard ingredients in the glass jug, always keep a hand on the lid.

#### Note

If the rotating speed slows down visibly during operation or the motor stalls, there may be too much food in the glass jug, and/or there are too many too hard ingredients blocking the knives (see: 'Electronic Overload Protection'). Switch off the appliance at the selection dial and power switch and unplug. Remove any obstacles. If required, take out some food and process your food in smaller portions.

**Tip:** The appliance will process your food in seconds. It is better to intermediately check the consistency of your food (after processing a few seconds) than to overprocess your food.

9. Switch the power switch at the rear of the motor base to the ON position ("I"). Then, keeping one hand on the lid of the glass jug, turn the selection dial to the desired speed level (see: 'Tips for Best Results'). The motor starts agitating at once. If not, in most cases, the threads of the processing system are not assembled correctly. Switch off the appliance again and grasp the blade assembly with both hands. Check if the blade assembly can be turned clockwise a little more. Then try again. Check, if the glass jug can be turned onto the blade assembly a little bit tighter.

10. With the mixing system, you may add further ingredients by removing the ingredients cup. You should switch off the appliance, first.

#### Note

Switch off the motor, before adding any further ingredients to avoid splashing.

**Important:** If you need to add some ingredients during operation, always use the mixing system. Turn the selection dial to speed level 1 ("soft fruit"), then take out the ingredients cup and slowly pour your ingredients into the opening in the lid. Re-insert the ingredients cup, before increasing the speed.

- 11. After processing is done, turn the selection dial to the "OFF" position, switch off the appliance at the power switch, wait until the motor stops, and unplug. Then remove the processing system (see: 'Removing the Glass Jugs after Operation'). Do not leave the appliance unattended, when it is connected to the power supply.
- 12. Empty the glass jug and rinse the removable parts immediately for avoiding that residues of food dry on the surfaces. Thereafter, clean all parts (see: 'Cleaning the Optional Accessories').Removing Obstacles from the Glass Jugs

If the motor abnormally and noticeably slows down or even stalls during operation parts of food may be blocking the knives. To maintain a long-lasting working life of the motor, remove the obstacles in time to avoid overload.

▲ **CAUTION:** Always switch "OFF" the appliance unplug and wait for the motor to stop, before removing the lid of the glass jug. Do not touch the knives with your hands to avoid injuries. Do not use any hard or sharp-edged objects with the appliance (e.g. metal cutlery). Do not use violence.

- 13. Turn the selection dial to "OFF", switch off the appliance at the power switch. Wait until the motor stops agitating and unplug. Remove the lid of the glass jug. By using the provided plastic scraper or another wooden or plastic cooking utensil you may try carefully to remove the obstacle. DO NOT use violence to avoid damage to the knives.
- 14. If your problem persists: remove the glass jug from the motor base (see next section). Take your food out of the glass jug for removing the blockage.
- 15. Before re-assuming operation, cut hard ingredients to smaller pieces (max. 2cm)

and reduce the amount of food in the glass jug by processing your food in smaller portions. It could be helpful to process your food in short pulses—at least until your food is cut to sufficiently small pieces by the knives of the blade assembly.

#### Removing the Glass Jugs after Operation

16. Ensure that the selection dial is turned to "OFF" and the power switch is switched off. Wait until the motor stops. Then unplug the appliance.

# △ **CAUTION:** Always wait until the motor comes to a complete standstill, before removing the glass jug. DO NOT turn the processing system by the glass jug but always grasp the collar of the blade assembly. Otherwise, the connection of glass jug and blade assembly may be loosened and your foodstuffs will run out.

- 17. Grasp the blade assembly by the collar and turn it counter-clockwise to unscrew it from the motor base. Then remove the used system from the motor base.
- Remove your food from the glass jug and clean the used parts (see: 'Care and Cleaning').

#### **GRINDING DRY FOOD (OPTIONAL ACCESSORY)**

Dry food (e.g. dried herbs, spices, seeds, nuts, coffee beans, sugar) can be pulverized or granulated using the grinding system.

 $\triangle$  WARNING: The knives of the grinding blades are very sharp. For handling, hold the grinding blades by the collar.

Risk of Explosion! When opening the grinding system after operation, avoid open fire near your working space (e.g. candles, cigarettes, barbecue fire). Fine, swirled up dust (e.g. pulverized sugar, flour) could catch fire and explode, when coming in contact with open fire.

Always ensure that the grinding cup is undamaged, before operation. There may be no cracks and chipped edges. Even small splinters could cause severe injuries when getting into your food or beverages. Additionally, chipped edges or any dried on food at the thread and/or sealing area of the grinding cup, sealing ring, or blade assembly could cause leakage and damage.

Before placing the grinding system on the motor base, always ensure that the exterior of the grinding system (especially the bottom of the blade assembly) is completely clean to avoid leakage and damage to the motor base. **Important:** For achieving appropriate results, it is crucial to ensure that all ingredients and the grinding cup, sealing ring, and blade assembly are absolutely dry.

**Tip:** By selecting the optimum blade assembly, the results can be adapted to your liking (see: 'Tips for Best Results'). However, in most cases, the grinding blades are suited best.

- 1. Prepare your food: carefully remove any inedible parts (e.g. stalks, hard shells). Then cut large parts into cubes of max. 2cm in size.
- 2. Select the required blade assembly (in most cases the grinding blades; see: 'Selecting and Mounting the Appropriate Processing System').
- 3. Check, whether the grinding cup, sealing ring, and blade assembly are completely dry and undamaged. There may be no scratches, cracks, distortions, and tears.
- 4. Fill the grinding cup with the first portion of your prepared food. Always observe the maximum total amount (including all ingredients) for the grinding system: 150g (the grinding cup filled to approx. 2/3 of its height). If required, wipe the rim of the grinding cup, because the sealing surfaces must be clean for getting a leak-free seal.
- 5. With the smooth side facing downwards, place a sealing ring into the blade assembly. Ensure to insert the sealing ring in the appropriate groove in the inner rim of the blade assembly.

▲ **CAUTION:** To avoid damage to the thread and ensure correct and leak-free operation, always ensure to screw the blade assembly onto the grinding cup without tilting the thread. For getting even grinding results, do not overfill the grinding cup. The maximum amount of 150g stands for all ingredients in total.

Do not fill in liquids or wet or extremely oily foodstuffs. If you wish to process this type of food, use the mixing system or mincing system (see: 'Selecting and Mounting the Appropriate Processing System').

**Tip:** For grinding foodstuffs that will give off oils and moisture during grinding and therefore easily go lumpy and sticky, in some cases it may be useful to add a little sugar or salt.

- 6. Ensuring that the thread will not be tilted, screw the blade assembly onto the grinding cup. Ensure a tight connection, but do not over-tighten the thread.
- 7. Ensure that the exterior of the grinding system is completely dry. Then place the grinding system upside down onto the motor base. If required, turn the grinding

system to and fro until it settles down easily on the drive rotor, coming to a stable stand on the motor base.

**Important:** When mounting or dismounting the grinding system onto the motor base, do not grasp the grinding cup. Always clasp the collar of the blade assembly with both hands to avoid damage to the thread connecting the grinding cup and blade assembly. Otherwise, **the connection could get over-tightened, making it extremely difficulty to remove the blade assembly after grinding.** 

8. For fixing the grinding system to the motor base, grasp the blade assembly with both hands by the collar and turn it clockwise to the stop. This is a little more than a finger's breadth after feeling the first resistance. The grinding system is now ready for operation.

▲ **CAUTION:** Please keep in mind that the motor will start operation immediately, when connecting the appliance to the power supply, while the power switch and selection dial are in operating position. Thus, **always switch off the appliance**, at the selection dial and power switch, before plugging in the power plug.

 Ensure that the selection dial is in the "OFF" position and the power switch in the "O" position. Then insert the power plug into an appropriate wall power outlet

**Important:** If the rotating speed slows down continuously during operation or the motor stalls, there may be too much food in the grinding cup, and/or there are too many too hard ingredients blocking the knives. Switch off the appliance at the selection dial and power switch and unplug. Remove the grinding system from the motor base. Then remove any obstacles. If required, take out some food and process your food in smaller portions.

**Tip:** For loosening the ingredients from the knives or the inner walls of the grinding cup, it may be sufficient to shake the grinding cup or hit the grinding cup slightly against your palm. For this, always remove the grinding cup from the motor base. **However, do not strike the grinding cup against any hard or sharp-edged objects!** Depending on the desired result, you may try to operate the motor in pulses by turning the selection dial slowly to and fro several times.

#### Note

The appliance will process your food in some seconds. It is better to intermediately check the consistency of your food (after processing for a few seconds) than to over-process your food.

#### Note

If the motor does not start, when selecting a speed level, check whether the connections of the blade assembly to the grinding cup and the motor base are sufficiently tight. Always switch off the appliance, before checking the connections.

- 10. Switch the power switch at the rear of the motor base to the ON position ("I"). Then, turn the selection dial to the desired speed level (see: 'Tips for Best Results'). The motor should start agitating at once. If not, see: 'Solving Problems'.
- 11. After grinding is done, turn the selection dial to the "OFF" position, switch off the appliance at the power switch, and unplug. Then disassemble the appliance (see: 'Disassembling the Appliance after Grinding') for getting out your food.

# Important: Do not leave the appliance unattended when it is connected to the power supply.

#### **Disassembling the Grinding System**

12. Ensure that the selection dial is turned to "OFF" and the power switch is switched off ("O"). Unplug the appliance.

▲ CAUTION: Do not turn the processing system by the grinding cup. Always grasp the blade assembly. Otherwise, the connection of the grinding cup and blade assembly cold get loose and your food will fall out.

**Do not strike the grinding cup against any hard or sharp-edged object** for loosening the food from the blade assembly. However, you may hit the grinding cup slightly against your palm.

- 13. Grasp the blade assembly by the collar and turn it counter-clockwise to unscrew it from the motor base. Then lift the grinding system from the motor base.
- 14. Hold the grinding system with the blade assembly facing upwards and hit the grinding cup slightly with your palm or shake the powder from the blade assembly into the grinding cup.

**Tip:** For keeping your workspace clean, we recommend to open the grinding system over a large dish.

- 15. Turn the blade assembly counter-clockwise for removing the blade assembly.
- 16. Remove your food. If you do not wish to process another portion, clean the used parts (see: 'Care and Cleaning').

# SOLVING PROBLEMS

Many problems occurring during operation may be solved easily by observing the hints, given in 'Properties of Your New Multi Juicer', 'Tips for Best Results' and 'Operation'. Additionally, you will find solutions in the following table.

Problem	Reason	The Solution
The display stays dark and the motor does not move, alt- hough a speed is selected.	The appliance is not live.	Check, if the power plug is inserted in an appropriate wall power outlet and the used power outlet is live (connect a lamp).
	The power switch at the rear of the appli- ance is switched to "O" (off).	First turn the selection dial to "OFF". Then switch the power switch at the rear of the appliance to position "I". Try again.
	The automatic shut- off is active.	After 20 minutes or more in operational mode (switched on with a speed selected), the automatic shut-off is activated (see: 'Automatic Shut-Off'). Simply select another speed for re-acti- vating the appliance.
During operation, a slightly burnt smell is escaping from the appliance.	This may occur duri- ng the first run of the motor and usu- ally stop after some time of operation.	There is no need for concern. However, if the problem persists even after repeated usage, get in contact with an authorized service centre.
	During operation, loops of the power cord have been still wound around the cord storage at the bottom of the motor base.	Immediately unplug the appliance. Always unwind the power cord completely (approx. 110cm) to avoid overheating. Check the complete power cord for damage (e.g. molten or brittle parts, discolouration). If in doubt, get in contact with an authori- sed service centre for examination and repair.
	Liquids ran into the motor base.	Immediately switch off (selection dial to "OFF", power switch to "O") and unplug. Clean the appliance and leave the appli- ance dry naturally for at least 1 day. If the problem persists, get in contact with an authorized service centre.
	The motor is over- heated.	Leave the appliance cool down for at least $1/2$ hour.

Problem	Reason	The Solution
The display is illu- minated, showing a speed selection, but the motor does not respond.	The processing sys- tem is not installed correctly. For your safety, the safety interlocks prevent operation.	Ensure to install the processing system completely and correctly (see: 'Assembling the Juicing System' or 'Assembling the Glass Jugs'). Optional accessories: in most cases the thread between blade assembly and glass container is not screwed on sufficiently tight, or the system is not locked correctly to the motor base. Perhaps, the sealing ring is missing.
	The overheat protec- tion device has been triggered.	Turn the selection dial to "OFF", switch off at the power switch, and unplug the appliance (see: 'Self-Resetting Overheat Protec- tion Device'). Leave the appliance cool down for at least $1/2$ hour. Do not let the appliance operate continuously for a too long time (see: 'Method of Operation and Making Breaks').
	The motor has been stalled for more than 10 seconds. The overload protec- tion has been trig- gered.	Turn the selection dial to "OFF", switch off at the power switch, and unplug the appliance. Remove the obstacle. Thereafter, you may start operation again.
	The automatic shut- off has been trig- gered.	After leaving the appliance in operational mode for more then 20 minutes, the automatic shut-off is activated. Simply turn the selection dial to another speed selection to re-activate the appliance (see: 'Automatic Shut-Off').
From the start on, the motor seems to run with an uneven speed.	This may appear during operation.	Depending on the load that is straining the motor, regularly make breaks every 7-20 minutes to avoid overheating (see: 'Method of Operation and Making Breaks').
	The appliance is operated on heavy load.	With a large amount of hard, glutinous, or fibrous food and/ or large, hard pieces of food, the motor is strained with hea- vy load. After max. 7 minutes of continuous operation, make a break of 20 minutes to avoid overheating (see: 'Method of Operation and Making Breaks').

Problem	Reason	The Solution
The motor base gets unexpectedly hot during operation.	The power cord is still wound partly around the cord storage during ope- ration.	Always unwind the power cord completely before operation to avoid overheating (see: 'Before First Use').
	The motor is already running continuously for a too long time.	Do not let the appliance operate continuously for more than 20 minutes. With heavy load, make a break after each 7 minutes (see: 'Method of Operation and Making Breaks'). If required, process your food in portions.
	Malfunction has occurred.	Immediately unplug the appliance. Get in contact with an autho- rised service centre for examination and repair.
The motor stops unexpectedly during operation.	Too much too hard or fibrous food in the processing sys- tem is blocking the knives.	Immediately switch off (selection dial to "OFF", power switch to "O") and unplug (see: 'Electronic Overload Protection'). Remove the obstacle (see: 'Emptying the Containers and Remo- ving Obstacles' or 'Removing Obstacles from the Glass Jugs'). Thereafter, try again.
	The overheat protec- tion device has been triggered.	Immediately switch off (selection dial to "OFF", power switch to "O") and unplug. Leave the appliance cool down for at least 30 minutes (see: 'Self-Resetting Overheat Protection Device'). Thereafter, try again.
	The electronic over- load protection has been triggered.	Immediately switch off (selection dial to "OFF", power switch to "O") and unplug (see: 'Electronic Overload Protection'). Remove the obstacle (see: 'Emptying the Containers and Remo- ving Obstacles' and 'Removing Obstacles from the Glass Jugs'). Thereafter, try again.
	After leaving the appliance operate for more then 20 minutes, the auto- matic shut-off has been triggered.	Simply turn the selection dial to another speed selection to re- activate the appliance (see: 'Automatic Shut-Off'). However, you should make a break of at least 20 minutes: switch "OFF" the appliance completely (at the selection dial and power switch). Then unplug the appliance and wait for the appliance to cool down.

#### JUICING SYSTEM

Problem	Reason	The Solution
The juice collector does not fit onto the motor base.	The pulp container is not placed correctly at the side of the motor base.	Place the pulp container onto the pulp container protrusion at the bottom of the motor base. If positioned correctly, it will fit closely to the side of the motor base.
	Wrong orientation of the juice collector.	The juice spout of the juice collector must fit into the groove at the motor base and the pulp guttering must fit into the pulp container. Position the juice collector accordingly.
	The juicing sieve or any other accessory is still mounted on the drive rotor.	Remove any accessories from the drive rotor. The juice collector is always mounted BEFORE inserting the juicing sieve.
You cannot close the gap between juice collector and juicer cover.	The juicing sieve is not engaged at the drive rotor.	Remove the juicer cover. Turn the juicing sieve without pressure over the drive rotor until the juicing sieve slides down easily. Then push down the juicing sieve slightly to make it engage tangibly on the drive rotor.
	The pulp container is not positioned cor- rectly.	Place the pulp container on the protrusion at the bottom of the motor base. Otherwise, the pulp spout of the juicer cover cannot slide into the pulp container.
You cannot fix the locking arm in its upper locked posi- tion.	The juice collector or juicer cover is not mounted correctly.	Ensure that the juice collector and juice cover are mounted tight- ly and without any gaps.
	The juicing sieve is not locked to the drive rotor correctly.	Remove the juicer cover and turn the juicing sieve to and fro on the drive rotor until it slides down. Then push the juicing sieve down gently. It must engage tangibly on the drive rotor. The- reafter mount the juicer cover again. There may be no gap bet- ween juicer cover and juice collector. Try again.

Problem	Reason	The Solution
Liquids run over the rim of the motor base and/or are accumulating under the motor base.	The juice collector or juice spout is blocked.	Immediately unplug the appliance. Clean and dry the appliance (see: 'Cleaning the Juicing System') and leave the motor base dry naturally for 1 day. Always ensure to turn the drip-stop at the juice spout of the juice collector open before juicing (see: 'Drip-Stop Feature'). Check the juice collector for any obstacles (see: 'Emptying the Containers and Removing Obstacles').
	The pulp container is overfilled.	Immediately unplug the appliance. Clean and dry the appliance (see: 'Cleaning the Juicing System') and leave the motor base dry naturally for 1 day. Do not overfill the pulp container or juice jug during processing (see: 'Emptying the Containers and Removing Obstacles').
	The juicing sieve is overfilled.	Immediately unplug the appliance. Clean and dry the appliance (see: 'Cleaning the Juicing System') and leave the motor base dry naturally for 1 day. Do not overfill the feed chute. Do apply too much pressure onto the food pusher during juicing (see: 'Emptying the Containers and Removing Obstacles' and 'Method of Operation and Making Breaks').
Juice sprays out and splashes at the juice spout.	Some juices are very frothy, causing splashing at the jui- ce spout.	Do not apply too much pressure. If possible, process this type of food in combination with other foodstuffs.
	The drip-stop is not completely open.	Ensure to open the drip-stop by turning the stainless steel sleeve at the juice spout (see: 'Drip-Stop Feature').

Problem	Reason	The Solution
The pulp is very wet. You get an insufficient amount of juice.	You are pushing too fast and with too much pressure on the food pusher.	Do not apply too much pressure when pushing down your food. Push your food slowly and evenly down the feed chute.
	The mesh in the juicing sieve is clogged.	Remove excess fibre building up in the mesh and blocking the fine pores. Rinse the juicing sieve (see: 'Emptying the Contai- ners and Removing Obstacles'). Try to process fibrous foodstuffs in turn with soft and juicy ingredients.
	Only little amount of juices in your food.	The amount of juices you can get from individual batches of ingredients may vary to a high degree (see: 'Tips for Juicing').
	You are processing a type of fruit that is not suited for this kind of juicer.	Some types of fruit (e.g. mangoes, quinces) will only give off there juices when squeezed (see: 'Tips for Juicing').
Excessive pulp is building up in the juicing sieve.	The pulp spout is clogged.	Switch "OFF" the Juicer and unplug from the power supply. Remove the obstacle according to the instructions in section 'Emptying the Containers and Removing Obstacles'.
	The selected speed is to low.	Select a higher speed level.
	Too much pressure on the food pusher.	Press evenly and slowly onto the food pusher.
	You are processing very fibrous food- stuffs.	Switch "OFF" the Juicer and unplug from the power supply. Cle- an the juicing sieve according to the instructions in section 'Emp- tying the Containers and Removing Obstacles'. Try to process fibrous foodstuffs in turn with soft and juicy ingredients.
No juice.	The juicing sieve is clogged.	Switch "OFF" the appliance and unplug from the power supp- ly. Clean the juicing sieve (see: 'Emptying the Containers and Removing Obstacles').
	The drip-stop is closed.	Turn the stainless steel sleeve at the juice spout by $180^\circ$ to open the drip-stop (see: 'Drip-Stop Feature').
	The selected speed is to low.	Select a higher speed level.
	You are processing a type of fruit that is not suited for this kind of juicer.	Some types of fruit (e.g. mangoes, quinces) will only give off there juices when squeezed (see: 'Tips for Juicing').

#### **OPTIONAL ACCESSORIES**

Problem	Reason	The Solution
The glass jug is lea- king. Water is accu- mulating under the blade assembly.	The threads of the blade assembly and glass jug have been tilted.	Completely unscrew the blade assembly. Then position the blade assembly newly for screwing it onto the glass container. Ensure to mount the blade assembly without tilting the thread to avoid leakage and damage to the thread (See: 'Assembling the Glass Jugs').
	The sealing ring is missing or not inserted correctly.	Before turning the blade assembly onto the glass container, ensure to place a sealing ring in correct orientation into the groove at the inner rim of the blade assembly. The ridged side of the sealing ring must face upwards (See: 'Assembling the Glass Jugs').
	The junction bet- ween blade assem- bly and glass jug is not screwed on as tight as necessary.	Try to turn on the blade assembly a little more tightly. Due to the sealing ring, there is a firm resistance when screwing on the blade assembly.
	The sealing surface of the glass jug is chipped or broken.	Replace the glass jug. Do not use any chipped or cracked glass parts for preparing food to avoid injuries due to splinters in your food!
	The sealing ring is damaged.	The sealing ring must be in proper working order. There may be no tears, cracks, or brittle or worn out parts. Replace the sealing ring.
	There are residues of food sticking to the sealing surfaces of the glass jug, sealing ring, or bla- de assembly.	Clean all sealing surfaces thoroughly, removing all dried-on crusts and residues of food (see: 'Cleaning the Optional Acces- sories').
You cannot lock the blade assembly on the motor base. The glass jug / grinding cup is wobbling on the motor base.	The coupling at the bottom of the blade assembly did not slide onto the drive coupling of the motor base.	Without pressure, turn the blade assembly over the drive cou- pling of the motor base to and fro, until the blade assembly slides down and comes to a stable stand without any gap. Then turn the blade assembly clockwise to lock it (see: 'Processing Your Food').

Problem	Reason	The Solution
You cannot fix the locking arm in the upper closed posi- tion.	Only when using the juicing system, you must (and can) engage the locking arm.	With any optional accessory simply leave the locking arm in the horizontal position. The appliance will recognize the type of system installed.
When turning the selection dial to the desired speed, the display is illumina- ted, but the motor	The junction bet- ween glass jug and blade assembly is not turned on suffici- ently tight.	Switch "OFF" the appliance and unplug from the power supply. Remove the processing system from the motor base. Try to turn on the blade assembly a little more tightly. Due to the sealing ring, there is a firm resistance when screwing on the blade assembly.
does not start.	The thread between blade assembly and glass container is tilted.	Switch "OFF" the appliance and unplug from the power supply. Remove the processing system from the motor base. Unscrew the blade assembly. Then re-assemble the processing system without tilting the threads to avoid damage and ensure correct and leak-free operation (See: 'Assembling the Glass Jugs').
	The processing sys- tem is not locked to the motor base suffi- ciently tight.	Switch "OFF" the appliance completely. Clasp the collar of the blade assembly with both hands and turn the blade assem- bly clockwise a little more. When feeling the first resistance, you must turn the blade assembly a little more than a finger's breadth to lock the processing system onto the motor base (see: 'Processing Your Food').
Liquids run down on the exterior of the glass jug and/ or accumulate under the motor base duri-	The glass jug is overfilled.	Immediately unplug the appliance. Then clean the appliance (see: 'Care and Cleaning'). Leave the motor base dry naturally for 1 day. Always observe the maximum filling level for each glass contai- ner (see: 'Technical Specifications').
ng operation.	Some liquid has been spilled while filling the glass jug.	Immediately unplug the appliance. Then clean the appliance (see: 'Care and Cleaning'). Leave the motor base dry naturally for 1 day. Whenever possible, you should remove the glass jug from the motor base for filling. Otherwise, carefully avoid spil- ling liquids onto the exterior of the appliance. Always wipe spil- led liquids off immediately.
	You did not close the glass jug with the appropriate lid or the lid has not been closed proper- ly, during operation.	Immediately unplug the appliance. Then clean the appliance (see: 'Care and Cleaning'). Leave the motor base dry naturally for 1 day. Always ensure to close the lid correctly, before star- ting operation.

Problem	Reason	The Solution
	Mixing system: duri- ng operation, the ingredients cup was not inserted within the mixer lid.	Operate the appliance at speed level 1, when adding ingre- dients, while the motor is running (e.g. for mayonaise). Avoid filling the mixing jug up to the maximum possible amount. Ensure that your food will not run out and wipe off spilled liquids immediately. Always replace the ingredients cup immedi- ately after addition.
Liquid runs out from under the collar of the blade assembly.	You spilled some liquid, when filling or moving the glass jug, or the bottom of the blade assem- bly has not been completely dry.	Immediately unplug the appliance. Then clean the appliance (see: 'Care and Cleaning'). Leave the motor base dry naturally for 1 day. Carefully dry the exterior of the used system, before mounting the system on the motor base.
	The glass jug is lea- king.	See above.
The lid of the glass jug falls off the glass jug and the food is hurled out.	When processing solid food, pieces of food may knock out the lid.	This is caused by the high power and speed of the motor. With the motor agitating, always keep a hand on the lid, while pro- cessing solid foodstuffs.
After some minutes of operation, the glass jug gets tan- gibly warm.	Due to the power that is transmitted by the motor, your food may heat up a little.	This is normal and inevitable.
When crushing ice in the mixing system, the ice is melting too fast.	You did not cool down the mixing jug before operation.	If the glass jug is still at room temperature, when filling in ice, the ice will melt during crushing. Place the glass jug at least into the refrigerator before filling. Alternatively, cool the glass jug by filling in some ice and leaving the glass jug cool down for some minutes. Then discard the ice and fill in a new portion for crushing.
	You left the appli- ance operate for a too long time.	Due to the power that is transmitted by the motor, the interior of the glass jug is heated up, melting your ice. We recommend to operate the appliance in short pulses.

Problem	Reason	The Solution
Grinding System: When grinding, the results do not reach the desired consi- stency.	The grinding results depend on the type and freshness of your food, the speed selection, and the processing time.	In most cases, you need to select another speed. Select a low- er speed for getting a coarser result (e.g. granulates), select a high speed level for a finer grind size (powder).
Grinding System: The ingredients go lumpy during grin-	The ingredients give off too much oil or moisture.	Try to add some sugar or salt to absorb the oils/moisture.
ding.	The interior of the grinding system has been moist.	Always completely dry all parts of the grinding system, before filling in your food. Especially at the blade assembly, residues of moisture could remain after cleaning.
It seems to be impossible to unscrew the blade	The blade assembly has been screwed on too tightly.	Get some help for unscrewing: one person holding the glass jug, the second one clasping the collar of the blade assembly.
assembly from the glass container.	For locking the opti- onal accessory to the motor base, you grasped the system by the glass con- tainer.	DO NOT hold any of the optional accessories by the glass contai- ner for locking onto the motor base. ALWAYS grasp the collar of the blade assembly to avoid over-tightening the junction to the glass container. Get some help for unscrewing.
	Sticky food (e.g. sugary juice) adhe- res to the sealing surfaces.	Soak the glass container in warm dishwater for approx. 1 hour. Then try again. Get some help for unscrewing.
	The sealing sur- face of the glass container has been chipped when screw- ing on the blade assembly.	Get some help for unscrewing. Do not use any chipped or cra- cked glass parts for preparing food any longer to avoid injuries due to splinters in your food! Replace the glass jug. Check the sealing ring for damage, before using the sealing ring again.

# CARE AND CLEANING

 $\triangle$  **WARNING:** Always ensure that all parts of the appliance are out of reach of young children. Always switch OFF (turn the selection dial to the "OFF" position, switch the power switch to "O") and unplug the appliance, before cleaning the appliance.

Do not spill or pour any liquids on or in the motor base or power cord. Do not place or immerse the motor base or power cord in any liquids to avoid damage, risk of fire, and electric shock. Keep the motor base always completely dry and clean. Optional accessories: Glass can easily break or crack. Always use special care while handling the glass containers (mixing/mincing jugs, grinding cup). Do not expose the glass containers to extreme temperature variations. Do not fill hot food or hot liquids into the glass containers or place the glass containers into hot liquids or on hot surfaces.

Do not use abrasive cleaning agents or aggressive cleaners (e.g. bleach, solving agents) for cleaning the appliance or any part of it, to avoid damage to the surfaces and sealing rings. Do not use any hard or sharp-edged objects for cleaning (e.g. scoring pads, metal cooking utensils). Do not use violence!

DO NOT place the motor base or power cord in an automatic dishwasher!

Clean the appliance and accessories always immediately after use, to avoid the build-up of stubborn residues and discolouration. Do not store your food in the containers of the appliance.

#### DISASSEMBLING THE JUICING SYSTEM

After operation, you should always disassemble the juicing system, empty the pulp container and juice jug, and rinse all parts at once to avoid discolouration of the plastic parts and food drying on the surfaces. For this, proceed as follows.

 $\triangle$  **WARNING:** The blades in the base plate of the juicing sieve are very sharp. Always handle the juicing sieve by the rim or the dark drive coupling.

**Tip:** It is good advice to hold a sufficiently large tray at hand for placing the parts of the juicing system on it. This may keep your working space clean.

- Ensure that the selection dial is turned to the "OFF" position (display is dark), the power switch at the rear of the appliance is switched off ("O"), and the motor is idle. Unplug the appliance.
- 2. Remove the juice jug. To avoid that juices still drip out of the juice spout, turn the drip-stop at the juice spout by 180°. Slowly empty the juice jug.

- 3. Push the locking arm out of the support on the juicer cover and lower the locking arm to the horizontal position.
- 4. Lift the juicer cover upwards to remove it.
- 5. Lift the juice collector upwards too. You will notice a slight resistance caused by the drive coupling, because the juicing sieve will come out together with the juice collector.
- 6. Take the pulp container away from the motor base and empty the pulp container.
- 7. Clean the parts of the juicing system always after operation. Do not leave any food dry on the surfaces (see: 'Cleaning the Juicing System').

#### **DISASSEMBLING THE OPTIONAL ACCESSORIES**

For cleaning the mixing system or mincing system you may use the self-cleaning feature. For this, you do not need to disassemble the glass jug. However, when there are still any residues of food on the surfaces the glass jug, sealing ring, or blade assembly, you should clean the parts of the system separately (see: 'Cleaning the Optional Accessories').

The grinding system must be disassembled anyway for getting out your food. Thus, there is no benefit of performing a self-cleaning procedure. Always clean the parts of the grinding system according to the instructions in section 'Thorough Cleaning and Removing Stubborn Residues'.

#### CLEANING THE MOTOR BASE

- 1. After operation, always turn the selection dial to the "OFF" position, switch OFF the appliance at the power switch (position "O"), then unplug the appliance.
- 2. Remove the used processing system from the motor base (see: 'Disassembling the Juicing System', 'Removing the Glass Jugs After Operation').

▲ **CAUTION:** Always keep the motor base dry. Avoid spilling or dripping any liquids onto the motor base. Do not use any hard objects to avoid damage to the safety interlocks and surfaces.

- Wipe the exterior of the motor base and power cord with a slightly damp, soft cloth, removing any residues of splashes. Ensure that no liquids will run on or under the motor base.
- 4. Polish with a soft dry cloth and leave dry naturally for approx. 30 minutes, where the motor base is out of reach of young children.

#### **CLEANING THE JUICING SYSTEM**

**WARNING: The knives of the juicing sieve are very sharp.** During cleaning, the juicing sieve must be handled with care to avoid injuries and damage to the fine mesh in the rim of the juicing sieve. For cleaning, it is best to hold the juicing sieve by the dark drive coupling.

Do NOT use any abrasive cleaners, abrasive cleaning pads, or hard or sharpedged objects for cleaning to avoid damage to the surfaces. Do not use violence.

#### Note

Some types of fruit, spices, or vegetables (e.g. capsicum, carrots, citrus fruit, curcuma) may cause discolouration or leave opaque stains at the transparent plastic parts. This will not influence the performance of the juicing system. Nevertheless, you should not leave any food dry on the surfaces. Especially food that could easily lead to discolouration and stains on the transparent plastic parts should be removed immediately after processing. Avoid storing the juices or pulp within the juice jug or pulp container of the appliance to avoid stains.

You may clean the juicer cover, juicing sieve, juice collector, pulp container, and juice jug in an automatic dishwasher. If possible, select a low temperature and place the parts in the upper rack.

**CAUTION:** The plastic parts may get deformed, when treated with very high temperature. Do not place any parts of the appliance on hot surfaces.

- Soak the juicing sieve for approx. 10 minutes in warm dishwater. Then, hold the juicing sieve by the plastic drive coupling under running tap water and carefully brush the base and mesh of the juicing sieve clockwise from the centre to the rim using a soft brush. Hold the juicing sieve up to the light for checking, whether the pores of the mesh are clean and not clogged by any residues of fibres.
- 2. For cleaning the juice jug, remove the pouring shield by simply pulling it up and out.
- Wash the food pusher, juicer cover, juice collector, pulp container, and the parts of the juice jug (jug, pouring shield, lid) in warm dishwater using a soft cloth or a SOFT brush.
- 4. Rinse all parts with clear tap water. Then wipe dry and leave all parts dry naturally for approx. 1/2 hour, where the parts are out of reach of young children.

# CLEANING THE OPTIONAL ACCESSORIES (MIXING, MINCING, GRINDING)

▲ WARNING: The knives of the blade assemblies are very sharp. Always handle with care to avoid injuries and damage. Do not touch the knives with your hands. The glass containers (glass jugs and grinding cup) may crack easily, when handled carelessly. Do not expose the glass containers to extreme temperature variations to avoid cracking. Do not fill any hot liquid into the glass containers of the appliance. Do not immerse the glass containers in hot liquids. Otherwise, the glass could crack! Do not use the glass containers any more, if the glass is chipped, cracked or broken in any way.

 $\triangle$  **CAUTION:** Do not fill more than 200ml dishwater into the mincing jug to avoid overflow at the lid. Immediately switch off the appliance, if liquid or froth run out at the lid.

You may clean the lids, glass containers, and sealing rings in an automatic dishwasher.

**CAUTION:** For cleaning the glass containers in the automatic dishwasher, always ensure that the glass containers can not touch any other objects of china, glass, or stoneware crockery during operation of the dishwasher. Otherwise, the parts could crack or get chipped.

#### **USING THE SELF-CLEANING FEATURE**

In many cases, the following cleaning method may be successful, when cleaning the used processing system immediately after usage. If you have processed sticky food containing a lot of hard fibres or tendons, some residues of food may cling to the knives and stick at the rim of the sealing surfaces. If there are still residues sticking to the surfaces, you should disassemble the processing system for cleaning (see: 'Thorough Cleaning and Removing Stubborn Residues').

**Important:** You need to disassemble the grinding system for taking out your food and should clean the parts of the grinding system always separately (see: 'Thorough Cleaning and Removing Stubborn Residues'). The following cleaning method could lead to overpressure within the grinding cup and cause damage.

- 1. Immediately after usage, thoroughly rinse the interior of the used processing system with lukewarm water.
- 2. Pour approx. 200ml lukewarm dishwater into the used glass jug (the knives should be just covered). Close the lid. Leave the glass jug soak for approx. 10 minutes.

- 3. Ensure that the glass jug is leak-free and the exterior is completely dry. Ensure that the appliance is switched off at the selection dial and at the power switch. Then mount the glass jug onto the motor base (see: 'Blending Runny Food or Chopping Solid Ingredients'). Then plug in the power plug.
- 4. Switch on the appliance at the power switch and turn the selection dial several times on and off to agitate the motor in short pulses. Thereafter leave the appliance operate continuously for another minute at speed level 5.
- 5. Switch off the appliance at the selection dial and at the power switch. Wait until the motor stops, then unplug. Remove the glass jug from the motor base (see: ,Removing the Glass Jugs After Operation').
- 6. Pour out the dishwater and rinse the interior of the processing system with clear water. Check, whether the glass jug and the knives of the blade assembly are completely clean and no residues of food (e.g. fibres, tendons) are sticking to the surfaces.
- 7. Clean the glass jug and lid (including the ingredients cup, or scraper, if required) in lukewarm dishwater using a soft brush. Then rinse with clear water.
- 8. Wipe dry all parts and leave dry naturally for approx. 1/2 hour, where the parts are out of reach of young children.

**Tip:** Most residues of food can be removed with this method. If the knives or sealing surfaces of the glass jug are not clean, you may repeat the above procedure or proceed according to the following section.

#### THOROUGH CLEANING AND REMOVING STUBBORN RESIDUES

**Important:** Only clean the grinding system according to the following instructions. **Do NOT** use any hard or sharp-edged objects for cleaning any parts of the appliance to avoid damage to the surfaces. Scratches in the sealing surfaces may cause leakage.

#### Note

The mixing and mincing systems may be cleaned via the self-cleaning feature (see above). Use the instructions in this section, if there are any stubborn residues sticking to the surfaces. Nevertheless, you should perform this procedure regularly to keep the processing systems hygienically clean and in good operational condition.

- 1. Empty the glass container completely. Then rinse the glass container thoroughly.
- 2. Turn the blade assembly counter-clockwise to unscrew it from the glass container.

Remove the sealing ring from the blade assembly. To get an easy grip on the sealing ring, hold the blade assembly with the blades facing downwards.

#### Note

If there are stubborn residues on the surfaces, you should soak the parts for approx. 10 minutes in warm dishwater.

- 3. Clean the used parts (lid, ingredients cup, scraper, glass container, sealing ring, blade assembly) in warm dishwater using a soft nylon brush. Especially the blade assembly may be cleaned by brushing. For this, hold the blade assembly by the collar. Stubborn residues can be removed easily from the parts, after soaking in lukewarm dishwater for approx. 10 minutes.
- 4. Rinse with clear tap water and wipe dry, ensuring not to touch the knives of the blade assembly with your hands. Leave the parts dry naturally for approx. 30 minutes, where they are **out of reach of young children.**

# STORAGE

▲ WARNING: Children must be supervised that they do not play with the appliance or any part of it. When the appliance is not in use, always turn the selection dial to the "OFF" position, switch off the power switch, and unplug the appliance. Do not leave the motor base connected to the power supply, while it is not in use.

Do not hold the appliance by the power cord, drive rotor, locking arm, or any part of the processing system for moving the appliance to avoid damage. Instead, grasp the motor base at both sides. The power cord may never be knotted, twisted, pulled, strained or squeezed. Do not let the plug or power cord hang over the edge of the table or board. Always handle the glass containers of the optional accessories (mixing jug, mincing jug, grinding cup) with special care to avoid damage.

Do not place any hard or heavy objects on or in the appliance or any part of it. Do not use any parts or accessories of the appliance for any other appliance or any other purpose than described in this booklet.

- 1. Please store the appliance in a frost free, clean and dry place where it is protected against excessive load (e.g. mechanical or electric shock, heat, direct sunlight) and **out of reach of young children.**
- 2. Clean the appliance and all parts before storing (see: 'Care and Cleaning'). For storage, you may loosely wind the power cord around the cord storage at the bottom of the motor base.

- 3. We recommend to mount the juicing system on the motor base and fix it via the locking arm (see: 'Assembling the Juicing System'). If applicable, assemble the optional processing systems too (see: 'Assembling the Glass Jugs'). Screw the grinding cup loosely onto the grinding blades, too. This way, you avoid that the knives of the various processing systems can be touched unintentionally and the parts get lost.
- 4. If you wish to carry the appliance to another place, move the pulp container separately, to prevent it from falling. Grasp the appliance at the motor base and place the appliance on a clean, stable, and level surface, where the appliance cannot fall down. It is good advice to store all parts and accessories of the appliance with the appliance.



## NOTES FOR DISPOSAL

Dispose of the appliance and packaging must be effected in accordance with the corresponding local regulations and requirements for electrical appliances and packaging. Please contact your local disposal company.

Do not dispose of electrical appliances as unsorted municipal waste, use separate collection facilities. Contact your local government for information regarding the collection systems available. If electrical appliances are disposed of in landfills, dumps, or refuse incineration, hazardous substances can leak into the groundwater or can be emitted into air, thus getting into the food chain, and damaging your health and well-being as well as poisoning flora and fauna. When replacing old appliances with new once, the vendor is legally obligated to take back your old appliance for disposal at least for free of charge.

# **INFORMATION AND SERVICE**

Please check www.gastroback.co.uk for further information.

For technical support, please contact Gastroback Customer Care Center by phone:

+49 (0)4165/22 25-0 or e-mail info@gastroback.co.uk.

Please refer to our home page for a copy of these operating instructions in pdf format.

# WARRANTY

We guarantee that all our products are free of defects at the time of purchase. Any demonstrable manufacturing or material defects will be to the exclusion of any further claim and within 2 years after purchasing the appliance free of charge repaired or substituted. There is no Warranty claim of the purchaser if the damage or defect of the appliance is caused by inappropriate treatment, over loading or installation mistakes. The Warranty claim expires if there is any technical interference of a third party without a written agreement. The purchaser has to present the sales slip in assertion-of-claim and has to bear all charges of costs and risk of the transport.

#### Note

Customers from Germany and Austria: For repair and service, please send Gastroback products to the following address:

Gastroback GmbH, Gewerbestr. 20, D-21279 Hollenstedt, Germany.

Customers from other countries: Please contact your dealer.

Please agree that we cannot bear the charge of receipt. Submission of appliances: Please ensure packing the appliance ready for shipment without accessories. Add the sales slip and a short fault description. The processing time after receipt of the defective appliance will be approx. 2 weeks; we will inform you automatically. After the warranty period, please send defective appliances to the given address. You will get a free quotation and, thereafter, can decide, whether we shall repair the appliance to the costs possibly accrued, send back the defective appliance for free of charge, or dispose of the appliance for free of charge.

The appliance is intended for household use only and NOT suited for commercial, industrial or trade usage. Do not attempt to use this appliance in any other way or for any other purpose than the intended use, described in these instructions. Any other use is regarded as unintended use or misuse, and can cause severe injuries or damage. There is no warranty claim of the purchaser if any injuries or damages are caused by unintended use.

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