

RECIPES AND OPERATING INSTRUCTIONS

THE WORLD'S FINEST
Champion® 2000+
Juicer





Congratulations!

In choosing the **Champion 2000+ Juicer**, you've taken an important step towards a healthy lifestyle. Countless studies show that a high intake of fruits and vegetables can lower the incidence of heart problems, cancer and the degenerative diseases of aging. The evidence is so convincing, in fact, that the US Recommended Daily intake of fruits and vegetables has increased.

The **Champion 2000+ Juicer** includes a number of features that bring the power and durability of commercial juicers directly to your kitchen countertop. Fresh, wholesome fruit and vegetable juices of the highest quality have never been easier to prepare. It's a quality you can see in the color of the juice itself; darker, richer colors contain more of the pigments - and nutrients - you desire, while the extracted pulp is pale in color.

Rest assured, it's a quality you can taste. Champion juices will likely be richer, sweeter and more full bodied than any juice you've tasted before. For nearly a half century, we've continually refined our Champion juicers and enhanced their capabilities to extract every ounce of nutrition and flavor from the fruits, vegetables and grains you enjoy the most.

It's a quality you can see; it's a quality you can taste.

Plastaket Manufacturing Company

TAP nature's bounty. TASTE nature's goodness.

If variety is the spice of life, then our recipe book is, quite literally, just what the doctor ordered. Treat your taste buds to sensations like these:

- Fruit sauces and purees
- Sorbets, sherbets and ice cream
- Fruit smoothies
- Dessert toppings
- Baby foods
- Nut butters

Use the **Champion 2000+ Juicer** to enhance your diet with a variety of fresh, great-tasting fruit and vegetable juices:

- Leafy greens and vegetable juices
- Fruit juices
- Melon and citrus juices

Our grain mill attachment goes even further, allowing you to quickly and easily prepare healthy, hearty whole-grain ingredients:

- Flour
- Corn and soy meal
- Ground coffee beans
- Ground pepper corns

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Some models shipped outside the U.S. may need wiring changes to adapt to local electrical standards. Contact Plastaket Manufacturing Company for information at champion@championjuicer.com.

Damage OR Breakage IN Transit

Every **Champion 2000+ Juicer** is insured against shipping damage or breakage. Inspect your juicer carefully before initial operation.

In the event of damage or breakage, contact your place of purchase and the shipper for further instructions.

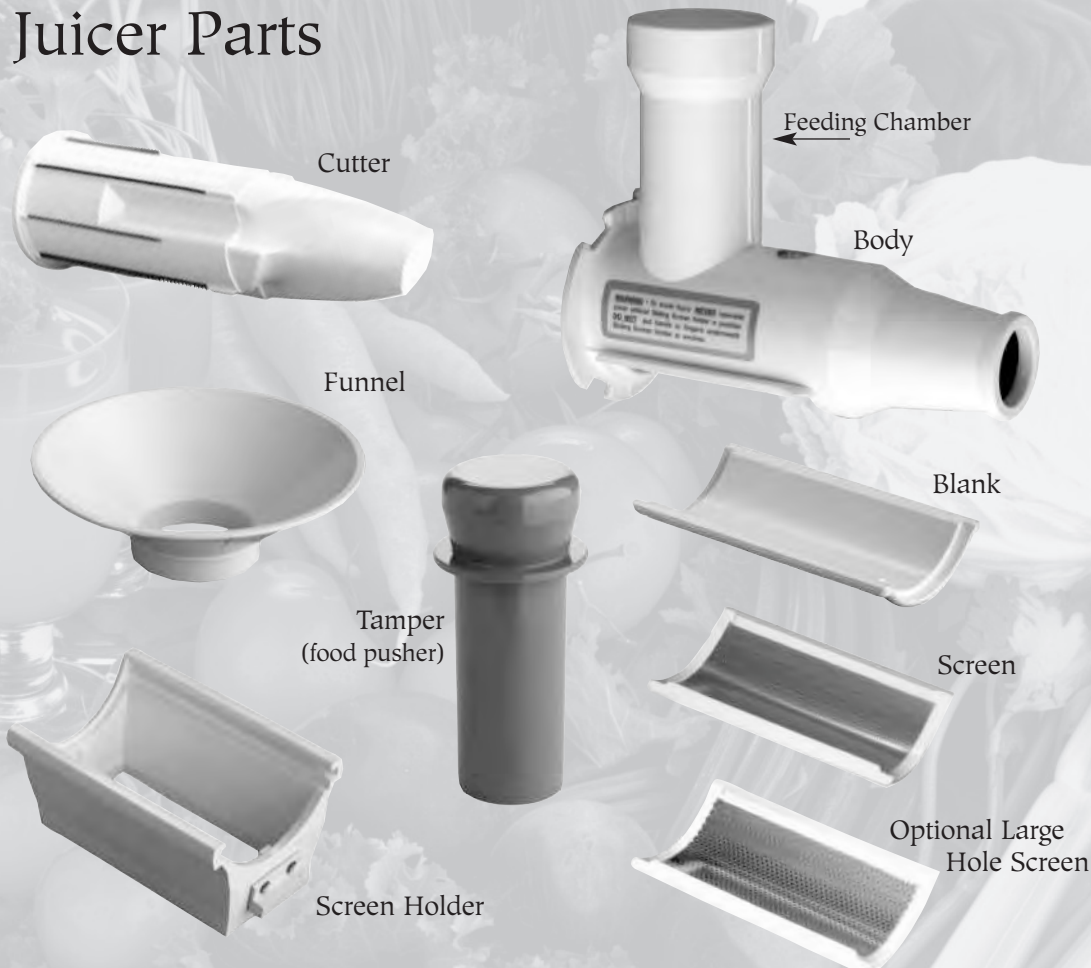
Do not return the juicer or any components to Plastaket Manufacturing Company without prior notification to the shipper or Plastaket Manufacturing Company (209)369-4638.

Important Safeguards

When using the **Champion 2000+ Juicer**, basic safety precautions should always be practiced including the following:

1. Read all assembly and operating instructions prior to use. Incorrect assembly and/or operation of the juicer can cause difficulty in operating the juicer safely and/or efficiently.
2. To protect against electrical hazards, do not immerse motor or base in water or other liquid.
3. The **Champion 2000+ Juicer is not designed** to be operated by children.
4. Unplug juicer when not in use and before cleaning.
5. Avoid contacting moving parts.
6. Do not operate the juicer with a damaged cord set or after the juicer has been dropped or damaged in any other manner.
7. The use of accessories not recommended by Plastaket Manufacturing Co. may cause hazards.
8. Outdoor use of the **Champion 2000+ Juicer** is not recommended.
9. Cutter blades are sharp. Handle carefully.
10. Never feed food by hand. Always use the tamper.
11. Be sure to turn switch to "OFF" position after each use of your juicer. Make sure the motor stops completely before disassembling.
12. Do not put your fingers or other objects into the juicer openings while it is in operation. If food becomes lodged in the feeding chamber, use another piece of vegetable or fruit to push it down. When this method is not possible, turn the motor off, unplug juicer cord and disassemble juicer to remove the remaining food.
13. Do not let the cord hang over edge of a table or counter or touch hot surfaces.
14. Do not place the juicer or parts near any hot surface.
15. **Save these instructions.**

Juicer Parts



Champion Limited Warranty

Every new **Champion 2000+** Juicer has a ten (10) limited warranty. For more information about the warranty, see the limited warranty card at the back of this book (page 49), call Plastaket Manufacturing Company (209)369-4638 or visit our website at www.championjuicer.com.

Assembly Instructions

STEP 1

Slide the cutter onto the motor shaft. Make sure the shaft is lubricated with olive oil or coconut oil. **DO NOT USE** other liquid oils, butter, margarine or petroleum jelly. , The cutter may stop about 1/4-inch onto the motor shaft; rotate the cutter slightly in either direction so the flat edge of the motor shaft will match the flat edge of the cutter hole. It will then slide on easily.

STEP 2

Slide the body over the cutter, holding it in a horizontal position, with the feeding chamber down.

STEP 3

Place the screen (or blank) into the recessed grooves of the body and hold it in position with one hand. Slide the screen holder over the screen. Hold the edge of the screen down for easier starting. The screen holder will slide over the screen *only* one way. The end of the screen holder with the magnet is the starting end. Slide the screen holder completely forward until the raised lip contacts the body slides.

Special Instructions for the Cutter

The cutter can become sticky or vacuum locked on the motor shaft. To prevent this, we recommend applying a thin film of olive or coconut oil to the motor shaft. After juicing, remove parts and clean them thoroughly with cold water. Do not place the cutter on the motor shaft until you are ready to juice again. Store the cutter in a cloth or paper towels to prevent injury and damage. Avoid letting water enter the shaft hole at the base of the cutter. If water enters the hole, store the cutter vertically with the base end down.



Assembly Instructions

STEP 4

Pull the body forward slightly, so it is completely clear of the prongs on the motor hub. Rotate the body one notch to the left, (counter clock-wise), and match the openings in the back of the body with the prongs on the motor hub. Slide the body all the way back and turn it to the left until it stops. It is now properly assembled for juicing.

STEP 5

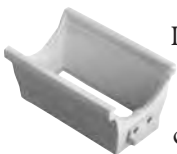
Plug into power outlet.

STEP 6

To homogenize, unplug the juicer and replace the screen with the blank.

STEP 7

Add the funnel when using small feeding materials such as berries and nuts. Do not use the funnel when juicing large foods.



If the **Champion 2000+ Juicer** doesn't operate at this point, all parts may not have been assembled properly. The screen (or blank) holder must be assembled correctly for the motor to operate. Unplug and reassemble carefully, following the complete instructions.

Disassembly

After shutting off the juicer, disconnect the power cord. Rotate the body clockwise until the body notches and the hub prongs are aligned. Jiggle the body slightly and remove. The screen (or blank), screen holder and cutter should slide off easily. However, if the cutter becomes vacuum locked, use a small screwdriver to pry forward.

A build-up of pulp behind the cutter and against the motor hub is normal.



Cleaning Badly Stained Parts

If the parts are yellowed or stained from excessive use, follow this procedure:

Make a solution of one part liquid bleach and seven parts cold water (*example: 1 cup bleach and 7 cups water*) in a plastic or glass container.

All parts* may be soaked in this solution as often as needed. After about one hour, stains should be removed. Badly stained parts may require additional soaking to remove the stain completely. After all the stains are removed, wash and rinse the parts thoroughly.

The solution may not clean a badly clogged screen. We recommend soaking the screen in pure olive oil.

Cleaning Instructions

Wash the nylon juicer parts immediately after juicing. Use *only* cold water and soap for cleaning the parts. *Never wash nylon parts in hot water. Do not place in dishwasher.* The juicer body, screen, blank and screen holder may be soaked or submerged in soapy water.

Cleanser containing bleach may be used to remove stubborn food stains.

All food particles must be removed from the screen pores. Do not allow food to harden on the screen. Scrub the screen with a stiff bristle brush.

The cutter may be cleaned with cleanser or dishwashing liquid. Scrub with a nylon brush to remove any remaining food particles. The bottom of the cutter should be wiped clean with a sponge or cloth.*

The motor can be easily cleaned with a soft cloth, dipped in warm, soapy water. **Do not** poke the oil seal in the hub with any sharp instrument; clean this part with a paper towel, soft cloth or toothbrush. **Do not submerge the motor in water.**



** Some moisture may be trapped inside of the cutter. After cleaning, allow the cutter to air dry before re-assembly. For best results do not re-assemble until use. Avoid letting water enter the shaft hole at the base of the cutter. If water enters the hole, store the cutter vertically with the base end down.*

General Juicing Procedures

To juice, the screen must be inserted. Place a bowl below the screen holder to catch the juice and a second bowl under the tapered end to catch the pulp.

Preparation of vegetables and fruits

Choose only the freshest produce. Wash and rinse everything thoroughly and cut off any damaged sections or tough ends. Leave most peels on. Chilled produce results in better tasting juice.

There is no need to cut or chop the produce into small pieces unless they are too large to fit in the feeding chamber. For best results use the largest pieces of fruits and vegetables that will fit into the feeding chamber.

Feeding Process

Feed most vegetables and fruit at a steady medium speed, holding down the tamper a few seconds between each piece. As the food is fed into the machine the pulp should discharge out the tapered end. If the tamper backs up more than 3/4 of an inch after releasing it, hold it down a few seconds longer to eliminate more pulp and prevent clogging. Strain the juice to remove any excess sediment or foam.

Prepare only the amount of juice to be consumed within a 24 hour period.

Wet Pulp

Pulp from the first two or three vegetables fed into the juicer may contain more moisture than normal. Re-feed the pulp to obtain the maximum amount of the juice. Unusually wet pulp is caused by a clogged screen or too rapid feeding. Turn off the juicer, remove the screen and clean it with a stiff bristle brush. Re-assemble the juicer and continue juicing. Fruit pulp is naturally wetter than vegetable pulp. When using extra juicy fruit or vegetables, reduce feeding speed.

Always wash the screen after juicing to keep it clean and free of any pulp residue.

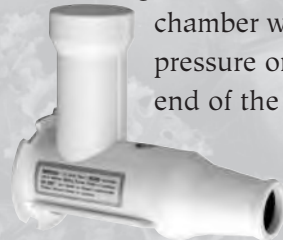
Overloading the Juicer

If overloaded, the juicer will make a clicking sound. It merely indicates that the juicer was being fed at too rapid a pace or the tamper hasn't been held down long enough between pieces.



Unclog the juicer by holding the tamper down with one hand and applying downward pressure on the tapered end of the body with your other hand.

If clogged while juicing carrots, feed a large carrot into the feeding chamber while applying pressure on the tapered end of the body.





Vegetable Juices

Beet Juice

Cut beets into sections to fit the feeding chamber. Beet tops may also be used. Feed at a steady pace.

Cabbage Juice

Any type of cabbage, head or loose leaf, brussel sprouts, kale, or collard may be used. Feed the cabbage at a steady pace. Hold the tamper down 5 to 10 seconds between charges. Since cabbage is over 90% liquid, there will be very little pulp discharge. Cabbage juice should be consumed immediately. Within a few minutes after cabbage juice is made, it will oxidize and have a strong odor. Do not store cabbage juice.

Carrot Juice

Juice whole carrots one at a time. Do not peel the carrots. Feed at a steady pace. Straight carrot juice is an excellent drink. It also is a popular base for many blended juice combinations.

Celery Juice

Cut stalks into 3-4 inch pieces. Feed at a steady speed, holding down the tamper 5-10 seconds each time. There will be lesser amounts of pulp with celery. If juicing large quantities of celery, stop the machine after each bunch, remove juicer parts, rinse them in cold water, replace and proceed again.

Cucumber Juice

Cucumbers will juice very fast. Remove bitter ends, and if desired, some or all of the peel. Juice at a steady speed.

Potato Juice

All varieties of potatoes may be juiced, such as new potatoes. All may be peeled if desired. Cut into slices to fit the feeding chamber and juice at a steady pace. Let new potato juice set for a few minutes to allow starch to settle at the bottom. Juice can then be poured off. Potato juice may be consumed straight or mixed with other juices. It is an excellent base for stews and soups. Do not keep over 24 hours unless cooked.

Tomato Juice

Feed tomato slices at a steady pace. Seeds and peels will be discharged with the pulp. Tomato juice can be cooked, canned or frozen. DO NOT store tomatoes in anything metallic or jars with metal lids.

Vegetable and Fruit Juices



Wheat Grass Juice

Cut the grass in 2 inch lengths. Juice the wheat grass a small amount at a time, alternating with a small amount of water until all grass is juiced. For a tasty nutritious drink, add six walnuts and four cups of carrot juice. **Leafy greens can only be run in small amounts.**

Apple Juice

Core apples and cut into sections to fit the feeding chamber. It is not necessary to peel the fruit. Juice the sections at a steady pace.

Berry Juice

Any type of berry may be used. Remove any stems or bad berries. Use the funnel at the top of the feeding chamber when juicing small fruit. Seeds will automatically be discharged. Some berries will juice thick like puree. Add water if desired. Berry juices are excellent for drinking or use in desserts, toppings or jellies.

Cherry Juice

Remove stems and pits. Use the funnel at the top of the feeding chamber when juicing small fruit. Juice at a steady pace.

Citrus Juice: Orange, Grapefruit, Lemon, Lime

Peel the fruit. *(If desired, limes or lemons with thin skins may be juiced unpeeled.)* Cut into sections to fit the feeding chamber and juice at a steady pace. Concentrated citrus juice may be diluted with water for drinking.



Fruit Juices

Grape Juice

Discard stems and any damaged grapes. Use the funnel at the top of the feeding chamber for juicing small fruit. Any variety of grapes may be used, but for best results, use seedless grapes. The skins and most seeds will be removed when juicing, however, some larger grape seeds may be masticated with the grapes. This can alter the taste of the juice.

Grape seeds that are extremely hard may blemish the insides of the nylon parts. If large amounts of grape juice with seeds will be made regularly it is advisable to purchase an alternate set of parts.

(Contact Plastaket Mfg Co. for further information.) Strain grape juice to remove excess sediment. Grape juice separates very quickly. Drink the juice soon after it is extracted if possible. If it separates, shake vigorously before consuming.

Kiwi Juice

Remove stem end of kiwi. Peeling is optional. Cut in half to fit the feeding chamber. Juice at a steady pace. Kiwi juice may be combined with citrus juice for refreshing drinks. Kiwi juice will be thick like a puree.

Melon Juice

Most types of melons will juice easily. Remove rinds and cut into slices to fit the feeding chamber. Feed at a steady pace. Seeds may also be juiced. For a more refreshing drink, chill melons well before juicing.

Pear Juice

Core pears and cut into sections to fit the feeding chamber. It is not necessary to peel the fruit. Juice the sections at a steady pace. Pears must be firm and fresh; not mealy.

Pineapple Juice

Remove outside rind of the pineapple. Cut into sections to fit the feeding chamber. Juice at a steady pace.

Mixed Vegetable and Fruit Drinks



These tasty and refreshing drinks should be consumed within 24 hours. Add some seasonings for variation: hot pepper, cinnamon, nutmeg, celery seed, ground pepper, ground cumin. To add sweetness, add a tablespoon or two of raisins, dates or chopped figs to the drinks as you juice them.

Apple Beet Punch

- 2 apples, cored
- 1 medium beet
- 1 orange, peeled
- 3 carrots

Juice everything in the order given.

Apple Beet Surprise

- 2 apples
- 1/2 beet
- 1/2 lemon

Juice everything.

Apple Cabbage Drink

- 1 apple
- 6 carrots
- 2 slices purple cabbage

Juice everything.

Apple-Celery Drink*

- 5-6 apples
- 3-4 celery stalks

Juice everything.

Apple Celery Pepper Drink

- 3 apples
- 3 celery stalks
- 1 red pepper

Juice everything.

Apple Cranberry Drink

- 2 apples
- 1-1/4 cups cranberries

Juice everything.

Apple-Grape-Celery Drink*

- 5-6 apples
- 2 cups grapes
- 2 celery stalks

Juice everything.

Apple Mint Drink

- 6 leaves sorrel
- 2 large apples
- 1 lime, peeled
- 1 sprig mint, with stems
- 1 handful parsley

Juice everything.

Apple-Strawberry Drink*

- 5-6 apples
- 1 cup strawberries

Juice everything.



Mixed Vegetable and Fruit Drinks

Apple Veggie Blend

2 apples, cored

3 carrots

1 stalk celery

Juice everything in the order given.

Baja Pineapple Drink

1/2 pineapple, peeled

1/2 cup cilantro

3 greenleaf lettuce leaves

1 lime

Juice everything.

Beet Spice Drink

1 beet

1 carrot

1 stalk celery

1/2 potato

1 radish

Juice everything.

Berry Red Drink

1/4 watermelon, without rind

1/2 cantaloupe, without rind

6-12 strawberries

Juice everything.

Cabbage Pineapple Drink

1 cup red cabbage, packed

1/2 pineapple, peeled

Juice everything in the order given.

Cantaloupe Drink*

1 cantaloupe

1 honeydew melon

Juice without seeds and rinds.

Carrot Anise Drink

8 carrots

2 anise stalks

3-4 celery stalks

2 apples

Juice everything.

Carrot Apple Drink

6 carrots

2 apples

Juice everything.

Carrot Lettuce Drink

4-6 carrots

2 romaine lettuce leaves

1 beet

2 celery stalks

1/4 cup cilantro

Juice everything.

Carrots and Greens Drink

3-4 carrots

1 stalk celery

1/2 cup chopped parsley

1/2 cup chopped spinach, packed

Juice everything in the order given.

Mixed Vegetable and Fruit Drinks



Celery and Lemon Drink

- 2 peeled lemons
- 1 handful of tender celery leaves
- 1/2 cup sugar

Juice celery leaves, then lemons. Stir in sugar, and water to make 1 quart.

Champion V-8

- 5-6 carrots
 - 1 beet
 - 3 large tomatoes
 - 1 bunch spinach
 - 1/8 cabbage head
 - several kale leaves
 - 1 red bell-pepper
 - 1 stalk celery
 - 1/4 sweet onion
 - 1/2 clove garlic
 - (add chili pepper and salt if desired)
- Juice everything.

Chlorophyll Drink

- 1/2 cup water
- 7 almonds
- 4 teaspoons sunflower seeds
- 4 pitted dates
- 1 pound spinach, or other dark leafy green vegetable

Soak the nuts and dates in water overnight. Use the screen on the juicer. Juice the mixture alternating it with approximately 1 pound of leafy greens. Add a slight amount of water to the discarded pulp and rejuice to completely extract all the values.

Citrus Punch

- 1 grapefruit, peeled
 - 1 orange, peeled
- Juice everything.

Citrus Vegetable Drink

- 2 oranges, peeled
 - 1/2 lemon, peeled
 - 2 carrots
 - 1/2 cup dandelion, leaves only
- Juice everything in the order given.

Grape Watermelon Drink

- 1 wedge watermelon, without rind
 - 1/2 pound red grapes
- Juice everything.

Leafy Greens Drink

- 2 handfuls spinach
 - 1 bunch wheat grass
 - 5-6 carrots
 - 1 stalk celery
- Cut wheat grass into 2 inch lengths, juice in small amounts, alternating with other vegetables.



Mixed Vegetable and Fruit Drinks

Lemon Apple Drink

- 1 lemon
- 1 orange, peeled
- 3 hard pears
- 3 apples

Juice everything.

Limonade d'été*

- 5-6 apples
- 2 cups grapes
- 1/8 lemon

Juice everything.

Melonade

- 1 Lemon, peeled
- 1/4 watermelon, without rind

Juice everything.

Orange Cucumber Blend

- 3 oranges, peeled
- 1 small cucumber

Juice everything in the order given.

Orange Yam Drink

- 3 oranges, peeled
- 2 hard pears
- 1 small yam

Juice everything.

Orangeade

- 2 oranges, peeled
- 1 lemon, peeled
- 1/2 cup sugar

Juice oranges and lemon. Add sugar to juice. Rejuice pulp and add water to make 1 quart.

Oranges and Greens

- 3 oranges, peeled
- 1/2 cup chopped spinach, packed
- 1/2 cup chopped parsley

Juice everything in the order given.

Pear Apple Citrus Drink

- 1 pear
- 2 apples
- 4 oranges, peeled
- 1 grapefruit, peeled

Juice everything.

Pear Citrus Drink

- 1 orange, peeled
- 1 hard pear
- 1 yam
- 1 grapefruit, peeled
- 1 apple

Juice everything.

Pineapple Apple Drink

- 1/2 pineapple, peeled
- 2 apples, cored

Juice everything in the order given.

Mixed Vegetable and Fruit Drinks



Pineapple Blend

1/2 pineapple, peeled
1 carrot
1 apple, cored
1 stalk celery

Juice everything in the order given.

Pineapple Carrot Drink

1/2 pineapple, peeled
2 carrots

Juice everything in the order given.

Pineapple Citrus Drink

1 pineapple, peeled
3-4 oranges, peeled
3 celery stalks
2 apples

Juice everything.

Pineapple Cranberry Drink

1/2 pineapple, peeled
1/2 slice lemon
1/2 cup fresh cranberries
3 tablespoons sugar

Juice everything in the order given.
Add sugar to the juice and stir.

Pineapple Plus Delight

2-3 one-inch slices pineapple
1 red grapefruit, peeled
2 oranges, peeled
1 apple, cored
1 kiwi (optional)

Juice everything.

Pineapple Spice

1/2 pineapple, peeled
1/2 cup radishes
1 stalk celery

Juice everything in the order given.

Pineapple Vegetable Blend

1/2 pineapple, peeled
1 stalk celery
1/2 slice lemon
1 carrot

Juice everything in the order given.

Sweet Potato Beet Drink

1 beet
1 sweet potato
2 apples
1 lemon
1 tomato
1 thin slice onion
1 garlic clove

Juice everything.

Sweet Potato Citrus Drink

1 pineapple, peeled
1 sweet potato
4 oranges, peeled

Juice everything.



Mixed Vegetable and Fruit Drinks

Sweet Potato Grapefruit Drink

- 2 pears
- 3 pink grapefruits, skinned
- 1 sweet potato

Juice everything.

Sweet Potato Pear Drink

- 3 hard pears
- 1 cantaloupe, without rind
- 1 sweet potato

Juice everything.

Sweet Potato Spice Drink

- 1 lemon, peeled
- 2 radishes
- 1 beet
- 1 slice onion
- 2 sweet potatoes
- 1 stalk celery
- 2 tablespoons cider vinegar

Juice everything.

Tomato Garlic Drink

- 2 tomatoes
- 2 apples
- 1 clove garlic
- 1 sprig parsley

Juice everything.

Tomato Lettuce Drink

- 4 ripe tomatoes
- 1 cup green lettuce, packed

Juice everything in the order given.

Tomato Spice

- 6 tomatoes
- 1 cup beet leaves, chopped
- 1 slice lemon

Juice everything in the order given.

Vegetable Blend

- 6 carrots
- 2 tomatoes
- 1 stalk celery

Juice everything in the order given.

Vegetable Fruit Delight

- 6 carrots
- 2 oranges, peeled
- 1 apple, cored
- 1 stalk celery
- 1 slice lemon

Juice everything in the order given.

Watermelon Punch

- 1/2 watermelon, without rind
- 1 lemon
- 5 oranges
- 1/2 pineapple, peeled

Juice everything.

**Recipe by Frederic Patenaude from his book
"The Sunfood Cuisine." www.sunfood.net*

Homogenizing Procedures

Homogenizing with the Champion 2000+ Juicer is very fast and efficient.

Install the blank instead of the screen which is used for juicing. Place a bowl under the tapered end of the body. If using very wet, juicy produce, place a second bowl under the screen holder. The funnel attachment is recommended for small items. Insert food into the feeding chamber and push it down with the tamper.

Preparing Foods to be Homogenized

Clean, cut and remove peels and seeds (optional) of fruits and vegetables.

Foods to Homogenize

Your Champion can homogenize a wide variety of foods. For example, many foods can be made into sauces;

- cooked vegetables and fruits for baby food
- fresh or canned nuts for nut butters
- fresh coconut for creamed coconut
- frozen mixes for ice cream or sorbets.

Do not attempt to homogenize dry products such as grains.

Allow hot cooked fruits or vegetables to cool prior to homogenizing.





Smoothies and Sherbets

Any combination of fresh fruit can be used to make delicious smoothies or sherbets. Experiment with combinations to suit your own taste.

Smoothies: Freeze pieces of fresh ripe fruit (bananas, strawberries, pineapple, peaches, etc.) Assemble the Champion 2000+ for homogenizing. Alternate fruits for a blend of flavors. Serve immediately.

Sherbets: Homogenize the fresh fruits. If desired add sweetener or raw sugar. Any brand of powdered soy milk or other powdered milk may be used. Add 2 tablespoons of Lecithin Granules for a creamier textured sherbet (optional). Frozen sherbet mixes may be stored in the freezer for future use.

Apple Sherbet

- 2-1/2 cups apple juice
- 1/2 cup water
- 3 tablespoons powdered milk
- 1 teaspoon vanilla
- 3 tablespoons sugar

Thoroughly combine all ingredients. Pour mixture into a tray and freeze until solid. Cut the frozen mixture into strips to fit the feeding chamber of the juicer. Homogenize the frozen strips. Serve at once. Makes 1-quart.

Berry Sherbet

- 2 cups homogenized berries (any variety)
- 1-1/2 cups water
- 1 tablespoon lemon juice
- 2 tablespoons powdered milk
- 1 teaspoon vanilla
- 1/2 cup sugar

Thoroughly combine all ingredients. Pour mixture into a tray and freeze until solid. Cut the frozen mixture into strips to fit the feeding chamber of the juicer. Homogenize the frozen strips. Serve at once. Makes 1-quart.

Gingered Peach/Pear Sherbet

- 2 cups peeled, cored and sliced peaches or pears
- 1/2 peeled lemon, chunked
- 1/2 inch piece fresh ginger root, thinly sliced
- 1/2 cup sugar

Freeze the peaches or pears. Homogenize the frozen pieces with the ginger and the lemon. Stir in sugar to taste, if desired. Serve immediately. Makes 2 cups.

Sherbets



Grape Sherbet

- 3 cups grape juice
- 3 tablespoons powdered milk
- 1 teaspoon vanilla
- 1/4 cup sugar

Any variety of grape may be used. If the flavor seems too strong, the juice may be diluted. Thoroughly combine all ingredients. Pour mixture into a tray and freeze until solid. Cut the frozen mixture into strips to fit the feeding chamber of the juicer. Homogenize the frozen strips. Serve at once. Makes 1-quart.

Lemon Sherbet

- 3 tablespoons lemon juice
- 1-1/2 cup water
- 3 tablespoons powdered milk
- 1 teaspoon vanilla
- 3/4 cup sugar

Thoroughly combine all ingredients. Pour mixture into a tray and freeze until

solid. Cut the frozen mixture into strips to fit the feeding chamber of the juicer. Homogenize the frozen strips. Serve at once. Makes 1-quart.

Orange Sherbet

- 3 cups orange juice
- 1/2 cup water
- 2 tablespoons powdered milk
- 1/2 teaspoon vanilla
- 1/4 cup sugar

Thoroughly combine all ingredients. Pour mixture into a tray and freeze until solid. Cut the frozen mixture into strips to fit the feeding chamber of the juicer. Homogenize the frozen strips. Serve at once. Makes 1-quart.

Peach Sherbet

- 2 cups homogenized peaches
- 1-1/2 cup water
- 3 tablespoons powdered milk
- 1 teaspoon vanilla

- 1/2 cup sugar

Thoroughly combine all ingredients. Pour mixture into a tray and freeze until solid. Cut the frozen mixture into strips to fit the feeding chamber of the juicer. Homogenize the frozen strips. Serve at once. Makes 1-quart.

Pineapple Sherbet

- 2 cups homogenized pineapple
- 1-1/2 cup water
- 2 tablespoons powdered milk
- 1 tablespoon lemon juice
- 1 teaspoon vanilla
- 1/2 cup sugar

Thoroughly combine all ingredients. Pour mixture into a tray and freeze until solid. Cut the frozen mixture into strips to fit the feeding chamber of the juicer. Homogenize the frozen strips. Serve at once. Makes 1-quart.



Sherbets and Sorbets

Pineapple-Apricot Sherbet

- 3/4 cup homogenized pineapple
- 3/4 cup apricot puree
- 1-1/2 cup water
- 2 tablespoons powdered milk
- 1 teaspoon vanilla
- 1/2 cup sugar

Thoroughly combine all ingredients. Pour mixture into a tray and freeze until solid. Cut the frozen mixture into strips to fit the feeding chamber of the juicer. Homogenize the frozen strips. Serve at once. Makes 1-quart.

Watermelon Sherbet

- 3 cups watermelon juice
- 3 tablespoons powdered milk
- 1 teaspoon vanilla
- 3 tablespoons sugar

Thoroughly combine all ingredients. Pour mixture into a tray and freeze until

solid. Cut the frozen mixture into strips to fit the feeding chamber of the juicer. Homogenize the frozen strips. Serve at once. Makes 1-quart.

Citrus Sorbet

- 2 cups sugar
- 3-1/4 cups hot water
- 2-1/4 cups lime or lemon juice
- 1 egg white, lightly beaten

Dissolve sugar in hot water. Add remaining ingredients. Pour mixture into a tray and freeze until solid. Cut the frozen mixture into strips to fit the feeding chamber of the juicer. Homogenize the frozen strips. Serve at once. Makes 6 cups.

Kiwi Sorbet

- 8 juiced kiwis
- 1 cup water
- 1/2 cup sugar

1 teaspoon lemon juice
Thoroughly combine all ingredients. Pour mixture into a tray and freeze until solid. Cut the frozen mixture into strips to fit the feeding chamber of the juicer. Homogenize the frozen strips. Serve at once. Makes 1-quart.

Tropical Ice

- 2 cups sugar
- 3 cups hot water
- 3 juiced oranges
- 2 juiced lemons
- 1 homogenized banana
- 1 homogenized papaya

Dissolve sugar in hot water and cool. Thoroughly combine all ingredients. Pour mixture into a tray and freeze until solid. Cut the frozen mixture into strips to fit the feeding chamber of the juicer. Homogenize the frozen strips. Serve at once. Makes 1-quart.

Ice Cream



All the ice cream recipes include milk, but half and half or a milk substitute can be used. Add 2 tablespoons of Lecithin Granules for a creamier textured ice cream (optional).

Banana Ice Cream

- 4 homogenized bananas
- 1-1/2 cups milk
- 1/4 cup sugar
- 1 teaspoon vanilla

Thoroughly combine all ingredients.

Pour mixture into a tray and freeze until solid. Cut the frozen mixture into strips to fit the feeding chamber of the juicer. Homogenize the frozen strips. Serve at once. Makes about 1-quart.

Banana-Melon Ice Cream

- 2 homogenized bananas
- 1-1/2 cups melon juice (crenshaw, cantaloupe, or honeydew)
- 1-1/2 cups milk
- 1/3 cup sugar
- 1 teaspoon vanilla

Thoroughly combine all ingredients.

Pour mixture into a tray and freeze until solid. Cut the frozen mixture into strips to fit the feeding chamber of the juicer. Homogenize the frozen strips. Serve at once. Makes 1-quart.

Carob Ice Cream

- 2-1/2 cups milk
- 1 egg
- 1/2 cup carob powder
- 1/4 cup sugar
- 1 teaspoon vanilla

Thoroughly combine all ingredients.

Pour mixture into a tray and freeze until solid. Cut the frozen mixture into strips to fit the feeding chamber of the juicer. Homogenize the frozen strips. Serve at once. Makes 1-quart.

Coconut Ice Cream

- 3 cups coconut milk
- 2 eggs
- 1/3 cup sugar
- 1 teaspoon vanilla

Thoroughly combine all ingredients.

Pour mixture into a tray and freeze until solid. Cut the frozen mixture into strips to fit the feeding chamber of the juicer. Homogenize the frozen strips. Serve at once. Makes about 1-quart.



Ice Cream

Fig Delight

- 1 cup fig puree
- 2 eggs
- 2 cups milk
- 1/2 cup carob powder
- 1 teaspoon vanilla

Thoroughly combine all ingredients. Pour mixture into a tray and freeze until solid. Cut the frozen mixture into strips to fit the feeding chamber of the juicer. Homogenize the frozen strips. Serve at once. Makes 1-quart.

Hawaiian Delight

- 2 homogenized bananas
- 1/2 cup homogenized strawberries
- 1/2 cup homogenized pineapple
- 1-1/2 cups milk
- 1/2 cup sugar

Thoroughly combine all ingredients. Pour mixture into a tray and freeze until

solid. Cut the frozen mixture into strips to fit the feeding chamber of the juicer. Homogenize the frozen strips. Serve at once. Makes about 1-quart.

Maplenut Ice Cream

- 1/2 cup walnuts, shelled
- 1/4 teaspoon maple flavoring
- 1 egg
- 2 cups milk
- 1/2 cup sugar

Thoroughly combine all ingredients. Pour mixture into a tray and freeze until solid. Cut the frozen mixture into strips to fit the feeding chamber of the juicer. Homogenize the frozen strips. Serve at once. Makes about 1-quart.

Melon Ice Cream

- 2 cups melon juice
- 1-1/2 cups milk
- 1/2 cup sugar

Thoroughly combine all ingredients. Pour mixture into a tray and freeze until solid. Cut the frozen mixture into strips to fit the feeding chamber of the juicer. Homogenize the frozen strips. Serve at once. Makes about 1-quart.

Peach Ice Cream

- 2 cups homogenized peaches
- 1-1/2 cups milk
- 1/2 cup sugar
- 1 teaspoon vanilla

Thoroughly combine all ingredients. Pour mixture into a tray and freeze until solid. Cut the frozen mixture into strips to fit the feeding chamber of the juicer. Homogenize the frozen strips. Serve at once. Makes about 1-quart.

Ice Cream, Sauces and Purees



Pineapple-Pear Ice Cream

- 1 cup homogenized pineapple
- 1 homogenized pear
- 1 cup milk
- 1/2 cup sugar

Thoroughly combine all ingredients. Pour mixture into a tray and freeze until solid. Cut the frozen mixture into strips to fit the feeding chamber of the juicer. Homogenize the frozen strips. Serve at once. Makes about 1-quart.

Strawberry Ice Cream

- 1-1/2 homogenized strawberries
- 2 cups milk
- 1/2 cup sugar
- 1 teaspoon vanilla

Thoroughly combine all ingredients. Pour mixture into a tray and freeze until solid. Cut the frozen mixture into strips to fit the feeding chamber of the juicer.

Homogenize the frozen strips. Serve at once. Makes about 1-quart.

Vanilla Ice Cream

- 2 eggs
- 2 cups milk
- 2 teaspoons vanilla
- 1/2 cup sugar

Thoroughly combine all ingredients. Pour mixture into a tray and freeze until solid. Cut the frozen mixture into strips to fit the feeding chamber of the juicer. Homogenize the frozen strips. Serve at once. Makes about 1-quart.

Applesauce

- 6 apples
- 1 cup water
- 1/2 cup sugar
- 1/2 teaspoon ground cinnamon

Wash, core and slice apples into small sections. Cook with water, sugar and cinnamon until apples are tender, about 20 minutes. Homogenize cooled apple mixture. *(Need the large-hole screen for best results.)*

Baby Food

Homogenize cooked vegetables and fruits after they have cooled. Serve immediately or freeze for future use.

Creamed Corn

Cut corn off the cob and homogenize. Cook and serve.



Sauces and Purees

Cranberry Orange Relish

- 12 ounces cranberries
- 1 orange, cut in eights
- 1 apple, cored and cut in eights
- 1/3 cup sugar
- 1/2 teaspoon ground ginger

Homogenize the fruit. Stir in sugar and ginger. Cover and refrigerate for at least four hours. Makes about 3 cups.

Cranberry Puree

- 1 pound cranberries
- 1 cup water

Cook water and cranberries over medium heat, until soft. Cool and juice entire mixture.

Fig Puree

Peel and homogenize.

Hot Salsa

- 2 jalapeno chiles, seeded
- 2 serrano chiles, seeded
- 2 yellow chiles, seeded
- 2 Anaheim chiles, seeded
- 5 large shallots, peeled
- 7 tomatillos, cut in half
- 4 large tomatoes, quartered
- 1/4 cup fresh cilantro, chopped
- 1/2 teaspoon garlic powder
- salt and pepper to taste

Homogenize all ingredients except for seasonings. Stir in cilantro and seasonings. Serve chilled. Makes 4 cups.

Muesli

- 3-4 apples, peeled and quartered
- 1 orange, peeled
- 2 tablespoons raw oats (optional)
- 1 tablespoon wheat germ
- 1/2 cup pitted dates or figs
- 1/2 cup nuts or almonds

Homogenize all ingredients and stir. Add sugar to sweeten (optional).

Raspberry Sauce

- 1 quart raspberries
- 1/3 cup sugar

Homogenize berries and stir in sugar. Refrigerate for 1 hour. Makes 2 cups.

Sweet Potatoes with Fresh Pear Puree

- 1-1/2 pounds sweet potatoes or yams
- 1 ripe pear
- 2 tablespoons maple syrup
- 1/2 teaspoon ground cinnamon

Boil sweet potatoes until tender. Cool, remove skin and cut into pieces that fit the feeding chamber. Homogenize potatoes and pear, stir in maple syrup and cinnamon. Reheat before serving. Makes about 6-1/2 cups.

Gourmet Alternatives



Almond-Carrot Pâté*

2 cups soaked almonds
2-3 large carrots
1 tomato, chopped
2 lemons, juiced
4-6 green onions, chopped
1 handful whole dulse, or dulse flakes
water as needed

Homogenize carrots and almonds, alternating between them. Stir in rest of ingredients.

Raw Hummus*

2 cups soaked almonds
1/2 cup tahini
1 large garlic clove, minced
2 large lemons, juiced
1/3 cup olive oil
1/4 to 1/2 teaspoon sea salt
1/2 teaspoon marjoram
1 teaspoon basil

Homogenize the almonds. Put into a food processor along with all the other ingredients. Try to achieve a smooth consistency. Add a little water if necessary. Serve with green vegetables, such as lettuce, cabbage and kale.

Super Pâté*

2 cups soaked sunflower seeds
1/4 cup black sundried olives, pitted and chopped
2 tablespoons olive oil
1 tablespoon lemon juice
2 tablespoons nama shoyu, or tamari sauce
1/2 tablespoon turmeric

Homogenize the sunflower seeds. Mix in all other ingredients and serve with green vegetables.

Tomato Aspic Olé

6-7 tomatoes

2 envelopes unflavored gelatin
1 teaspoon sugar
1 jalapeño pepper, seeded
3 celery stalks
1/2 teaspoon salt
1/4 teaspoon garlic powder
1/4 teaspoon oregano
1/2 red pepper, diced
1/2 green pepper, diced
1 celery stalk, diced
1 green onion, thinly sliced
1 avocado, peeled and diced
1 tablespoon chopped cilantro (optional)
ground pepper, to taste
sour cream for garnish

Juice tomatoes. Soften the gelatin and sugar in 1 cup tomato juice, heat to dissolve. Juice the jalapeño pepper and the 3 celery stalks. Combine all remaining ingredients, except sour cream. Chill. Serve with sour cream.



Coconut Milk

Drain the milk from a fresh coconut and save. Remove the coconut meat from the hard shell and peel off the thin brown shell. Cut the coconut meat into sections to fit the feeding chamber.

Homogenize the sections and add a little water into the feeding chamber with each charge so the homogenized material will resemble a thin paste.

Mix together the milk and the paste. Add water for desired taste.



Nut Butters

Assemble the Champion for homogenizing. Use the funnel for easier insertion of the nuts. Feed slowly to produce a creamy nut butter. Feed fast for a crunchy nut butter.

Almost any variety of nut can produce a delicious nut butter. Many varieties do not contain enough natural oil for butters and oil must be added. The amount will vary with the variety of nut and for best results use a salad or cooking oil with a neutral flavor. Pour oil into the feeding chamber as the nuts are being homogenized.

Do not continue to make nut butter when the juicer body becomes excessively warm. Most nut butters can only be made in small amounts.

Peanut Butter

Use fresh roasted or canned peanuts. Salted peanuts make the best tasting peanut butter.

All Other Nut Butters

Use raw or roasted nuts. Add oils if necessary. Salt to taste.

Jams and Jellies

Assemble the Champion with the large-hole screen. Use the funnel for easier insertion of the fruits. Feed slowly.

Almost any type of fruit can produce a delicious jam or jelly base.

Turn the daily grind into something special with the Champion Grain Mill Attachment.



Flour, corn and soy meals prepared with the Champion Juicer's Grain Mill attachment deliver more than a wholesome, home-made taste – they're also full of fiber and nutrients missing from the flour you buy in stores.

The Grain Mill attaches quickly and easily to your Champion 2000+ Juicer, eliminating the need for a separate appliance. Wheat, rye, oats, barley or rice is ground with razor sharp blades designed to shear-cut whole grains with dust-free efficiency. Twisting the unit's front adjustment knob allows you to choose between fine or course grain settings, while the Grain Mill's rugged die-cast aluminum construction allows you to grind coffee beans, soy beans, pepper corns and more.

To order, call Plastaket Manufacturing or visit www.championjuicer.com.

General Grinding Procedures

Grind only free flowing grains such as wheat, rye, oats, barley or rice. When grinding red wheat, back off the adjustment knob one notch; never grind paste. Coffee beans, pepper corns or mung beans can be ground on any setting. Soybeans or dry corn can be ground with the adjustment knob backed off one notch.

Do not try to grind nuts, dried beans, chickpeas, dried herbs, etc. These materials will gum up the grinding plates and cause the unit to run hot.

For best results, check and clean the grain mill between each use.

Recipes Using the Grain Milled Flour

Freshly ground flours contain no preservatives and should be stored in the refrigerator or freezer.

1-1/2 pounds of wheat = about 4 cups flour

1 pound of oats = about 3 cups flour

1 pound of corn = about 3-1/2 cups flour

1 pound of millet = about 2-1/2 cups flour

Apple Coffee Cake

2-1/2 cups peeled and coarsely
chopped apples

1 cup unbleached white flour

1 cup oat bran flour

1/2 cup, 1 tablespoon brown sugar

2 teaspoons baking powder

1/4 teaspoon salt

1-1/4 teaspoon cinnamon

1/4 cup safflower oil

1/2 cup skim milk

1 egg

Preheat oven to 400°F. In a small bowl,
toss apples with 1/2 cup of the
unbleached white flour and set aside.

In a mixing bowl, combine remaining
unbleached flour, oat bran flour, 1/2

cup brown sugar, baking powder, salt
and 1 teaspoon of cinnamon. Add saf-
flower oil, milk and egg. Whisk until dry
ingredients are moistened. Stir in apples.
Pour batter into a 9" square non-stick
baking pan. Combine remaining table-
spoon of brown sugar and 1/4 teaspoon
cinnamon and sprinkle over cake. Bake
25-30 minutes. Makes 9 servings.

Apple Raisin Squares

1 cup whole wheat flour

1 cup all purpose flour

1 teaspoon baking soda

1 teaspoon baking powder

1/2 teaspoon cinnamon

1/4 teaspoon salt

2 eggs

1/2 cup sugar

1/2 cup butter or margarine

1/4 cup corn, safflower or light olive oil

1 teaspoon vanilla

2 cups finely chopped apples

1 cup raisins

1 cup chopped walnuts

Preheat oven to 350°F. In a medium
bowl, combine flours, baking soda,
baking powder, cinnamon and salt. In
a large bowl, whisk together eggs, butter,
oil, sugar, vanilla and apples. Add
raisins and walnuts. Stir in flour mix-
ture until thoroughly mixed. Pour into
2 greased 8x8 inch square pans. Bake
for 35-40 minutes. Cool and cut into
squares. Makes about 18 servings.

Recipes Using the Grain Milled Flour

Carrot Apple Muffins

- 1 cup whole wheat flour
- 1 cup all purpose flour
- 2 teaspoons baking soda
- 1/2 teaspoon ground cinnamon
- 1/2 cup raisins
- 1/2 cup chopped walnuts
- 1 egg
- 3/4 cup brown sugar
- 1 cup buttermilk
- 1/4 cup corn, safflower or olive oil
- 1 teaspoon vanilla
- 1 cup finely chopped apple
- 2 cups grated carrots

Preheat oven to 375°. In a medium bowl, combine the flours, baking soda, cinnamon, raisins and walnuts. In a large bowl, whisk together egg, brown sugar, buttermilk, oil, vanilla, apple and carrots. Fold in flour mixture. Fill muffin cups 1/4 full. Bake 20-25 minutes. Makes 18 muffins.

Couscous with Garden Vegetables

- 1 can (13-3/4 oz) chicken broth
- 1 tablespoon oil
- 1 carrot, thinly sliced
- 1 cup broccoli
- 1 sliced celery stalk
- 1 chopped onion
- 1/4 pound sliced mushrooms
- 1/4 pound wheat berries, coarsely ground
- ground pepper

Saute vegetables in oil for 3 minutes, add wheat and chicken broth. Bring to a boil, cover and simmer for 20 minutes or until wheat is tender. Season with ground pepper. Makes 4 servings.

Cranberry Muffins

- 3/4 cup whole wheat flour
- 1/2 cup oat flour
- 1 cup all purpose flour
- 2 tablespoons wheat germ
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1 egg
- 3/4 cup brown sugar
- 1 cup buttermilk
- 1/4 cup corn, safflower or light olive oil
- 1-1/2 teaspoons grated orange peel
- 1-1/2 cups chopped cranberries

Preheat oven to 375°. In a medium bowl, combine flour, baking powder, baking soda and cinnamon. In a large bowl, beat egg lightly. Stir in sugar, buttermilk, oil, orange peel and cranberries. Fold in flour mixture until dry ingredients are moistened. Fill muffin cups 3/4 full. Bake 20-25 minutes. Makes 18 muffins.

Recipes Using the Grain Milled Flour

Crispy Corn Bread

1-1/2 cups yellow cornmeal
1 cup all purpose flour
1/4 cup sugar
1 tablespoon baking powder
1/2 tablespoon salt
2 eggs
1-1/2 cups nonfat milk
1/4 cup butter or margarine
1/4 cup corn, safflower or light olive oil

Preheat oven to 400°. Combine cornmeal, flour, sugar, baking powder and salt in a large bowl. Mix eggs, milk, butter and oil in a medium bowl. Stir milk mixture into cornmeal mixture, until moistened. Pour batter into greased 9x5x3 inch loaf pan. Bake until golden, 35-40 minutes. Cool and remove from pan. Makes one loaf.

Oat Bran Muffins

1 cup all purpose flour
1 cup oat bran flour
1/3 cup light brown sugar
1 teaspoon baking powder
1 teaspoon baking soda
1/4 teaspoon salt
1 cup buttermilk
1 egg, lightly beaten
1/4 cup vegetable oil
1 teaspoon vanilla
1/2 cup raisins
3/4 cup chopped walnuts

Preheat oven to 400°. In a large bowl, stir together flours, sugar, baking powder, baking soda and salt. In another bowl, stir together buttermilk, egg, oil and vanilla. Stir all ingredients just to combine. Stir in raisins and walnuts. Bake 15-20 minutes. Makes 12 muffins.

Three Grain Pancakes

1/2 cup oatmeal
1/2 cup oat bran flour
1/4 cup cornmeal
1/4 cup whole wheat flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1 tablespoon sugar
1 cup buttermilk
1 egg
2 tablespoons oil
1/4 cup walnuts

Stir together dry ingredients. Whisk in buttermilk, egg and oil. Stir in walnuts. Makes 12 pancakes.

Troubleshooting

SYMPTOM	PROBABLE CAUSE AND REMEDY
Motor will not start.	Juicer will not start unless all parts are in position. Check screen holder sensor located closest to motor hub for possible damage.
Food backing up feeding chamber.	This is normal since juicer works on a back-pressure system.
Motor section running warm.	The motor is designed for a 40° heat rise so, depending on amount juiced, motor will get very warm to touch.
Juice is hot.	Feeding juicer too slowly. Possible dull cutter.
Wet pulp.	First 2 handfuls of pulp should always be re-fed. Possible clogged screen. Turn off the juicer, remove the screen, clean, reassemble and continue juicing.
Juicer runs slowly.	Overloaded circuits can cause the juicer to slow and become clogged. The Champion 2000+ Juicer requires standard 110-volt, 5 amps service. Other countries may use 220-240 volt, 50 hertz.

SYMPTOM	PROBABLE CAUSE AND REMEDY
Stuck cutter.	Lack of lubrication. OR Cutter needs to be cleaned. If cutter will not come off with the help of a screwdriver, contact the Service Department.
Leakage.	Some juice leakage is normal on the juicing chamber since there are no gaskets.
Squealing sound or abnormal sound.	Possible motor problem. Contact the Service Department immediately.
Clicking sound.	Juicer is being fed too rapidly. Unclog the juicer by holding the tamper down with one hand and apply downward pressure on the tapered end of the body with your other hand.
Dripping black or brown oil.	Possible seal failure. Discontinue use of the juicer and contact the Service Department.

Service Department

ORDER PARTS AT WWW.CHAMPIONJUICER.COM OR CALL:
 PHONE: (209)369-2154
 HOURS: 8:30am-12noon, 1pm-4:30pm Pacific Time.

Limited Warranty

PLASTAKET MANUFACTURING COMPANY, INC. 6220 HIGHWAY 12, LODI, CA 95240, (209) 369-2154

This Champion Juicer, except as noted below, is warranted by Plastaket Manufacturing Company, Inc. (Plastaket) only to the original consumer or other person for whom the original consumer purchased it as a gift, to be free from defects in material or workmanship under normal use for a period of ten (10) years from the date of its original consumer purchase (date of purchase). Normal wear of the cutter is covered for a period not to exceed one (1) year. Motor defects resulting from motor shaft seal failure are covered for a period not to exceed three (3) years.

If there should be a defect covered by this warranty within the warranty period, Plastaket will at its election either repair or replace the Champion Juicer or defective part, free of charge, provided it is properly packaged and delivered to Plastaket. Within the Continental United States only, the freight will be paid by Plastaket for up to one year from date of purchase. Method of freight will be at the discretion of Plastaket. This warranty does not cover loss or damage due to abuse, mishandling, alteration, accident, failure to follow operating instructions, or damage caused by parts or service not authorized by Plastaket.

Plastaket will not be liable for commercial consequential or incidental damages. Since some states do not allow this limitation, it may not apply to you.

Any part damaged by a cause not within the coverage of this warranty may be purchased from Plastaket at the current list price plus freight.

In case of damage during shipment of your new Champion Juicer, do

NOT send the juicer back to Plastaket. Immediately report such damage to the delivering carrier and have the carrier fill out an inspection report. Contact the place of purchase for further instructions. This warranty provides specific legal rights and you may also have other rights which vary from state to state.

Any communications with Plastaket regarding this warranty must contain the following information:

- 1) Your name and present address;
- 2) Juicer serial number;
- 3) Copy of the dated purchase receipt;
- 4) Name and address of the dealer;
- 5) Description of the problem; and
- 6) In case of damage during shipment, the name of the delivering carrier.

Date of Original Consumer Purchase* _____

Juicer Purchased from _____

City _____ State _____ Zip _____

**Requires a copy of the dated purchase receipt.*

Important - Please complete and return the Warranty Registration Card to Plastaket within 30 days of the date of original consumer purchase, or receipt as a gift. Removal of or rendering serial number illegible on juicer voids your warranty.

YOU MAY REGISTER ONLINE AT WWW.CHAMPIONJUICER.COM.

Warranty Registration Card

Please complete registration, detach, fold, seal and mail to Plastaket Manufacturing Company Inc. or you may register online at www.championjuicer.com within 30 days after the date of original consumer purchase.

PLEASE WRITE CLEARLY.

PRINT SERIAL NUMBER HERE

Date of Original Consumer Purchase _____ Date this Card was mailed to Plastaket _____

Name of Purchaser _____

Street Address _____ City _____ State ____ Zip _____

Champion Juicer purchased from _____

Street/Web Address _____ City _____ State ____ Zip _____

*The following requested information (optional) is for Plastaket's use only and will not be shared with any other companies or organizations.
Your cooperation is appreciated.*

Sex: ☐ M ☐ F Age: ☐ Less than 21 ☐ 21-40 ☐ 41-60 ☐ 61-80 ☐ 80 or older

Marital Status: ☐ M ☐ S Number of children in household (under 18): _____

Annual Income (optional): ☐ under \$40,000 ☐ \$40,000 - \$70,000 ☐ \$71,000 - \$100,000 ☐ over \$100,000

How did you hear about the Champion Juicer? ☐ Internet ☐ Friend/Family ☐ Brochure ☐ Other _____

Why did you purchase a juicer? ☐ Health ☐ Food Preparation ☐ Business Use ☐ Other _____

Why did you purchase a CHAMPION juicer? ☐ Appearance ☐ Price ☐ Quality ☐ Warranty ☐ Other _____

PLACE
STAMP
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Plastaket Manufacturing Co., Inc
6220 E. Highway 12
Lodi, California 95240



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