Cuisinart



Instruction & Recipe Booklet

Juice Central - Compact Juice Extractor - CJE-500A

For your safety and continued enjoyment of this product, always read the instruction booklet carefully before using.

IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS BEFORE USING

- When using any electrical appliance, especially when children are present, basic safety precautions should always be taken to reduce the risk of fire, electric shock and/or injury, including the following:
- Never leave unattended while cooking to avoid possibility of fire.
- This appliance is intended for HOUSEHOLD USE ONLY and similar applications such as:
 - staff kitchen areas in shops, offices & other working environments;
 - farmhouses;
 - clients in hotels, motels and other residential type environments;
 - bed and breakfast settings
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack experience and knowledge unless, they have been given instruction concerning use of the appliance by a person responsible for their safety.
- Always unplug unit from outlet when not in use, before putting on or removing parts and before cleaning.
- To protect against electrical shock, do not immerse the juice extractor motor housing in water or other liquids.
- Do not use this product on sloping or unstable surfaces.
- Avoid contact with moving parts.
- Do not operate this appliance if it has been dropped or damaged (including the cord) in any manner or is not operating correctly.
- The use of attachments not recommended by Cuisinart may be hazardous.
- Do not allow the power cord to come into contact with any hot surfaces, including stove, or to hang over table edge or counter.

- Before turning the motor on, always make sure juice extractor cover is properly positioned and securely in place. Do not open cover while the juice extractor is in operation.
- Switch to OFF position after each use and be sure the motor stops completely before disassembling.
- Do not put fingers or other objects into the juice extractor opening while it is in operation. If food becomes stuck in the opening, use food pusher or another piece of fruit or vegetable to push it down, or turn the motor off and disassemble the unit to remove the remaining food.
- Always make sure the juice extractor cover is properly positioned and secured before motor is turned on. If it is not, the safety interlock will not operate. Do not loosen cover while the juice extractor is in use.
- If the mesh filter-basket/blade is damaged, do not use.
- Not designed for outdoor use.
- Appliance should be plugged into a 220-240V household outlet only.
- Do not use the appliance for anything other than the intended purpose, as outlined in the instruction booklet.
- Never juice with the spout in the closed position.
- Do not operate without the pulp container in place.
- This unit comes with a resettable thermal device to prevent damage to the motor in the case of extreme overload. Simply unplug the unit, rest it for 30 minutes and continue.
- Do not operate your appliance in an appliance garage or under a wall cabinet.
 When storing in an appliance garage always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.
- Do not use the appliance if the rotating Juice Strainer or the protecting cover is damaged or has visible cracks.

SPECIAL CORDSET INSTRUCTIONS

A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a long cord.

Extension cords may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating of the extension cord must be at least as great as the electrical rating of the appliance, and the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be tripped over unintentionally or pulled on by children.

Maximum rating is 500 watts.

UNPACKING INSTUCTIONS

- 1. Place the box on a large, sturdy, flat surface.
- 2. Open the box and remove any other literature.
- 3. Lift the packing materials, juicer and accessories out of the box.
- 4. Remove all other parts packed in pulp mold and remove packing materials surrounding those parts. Be sure to check all packing materials for all parts listed in the Parts & Features section on page 4 before discarding.
- Remove any protective or promotional labels from your Compact Juice Extractor and other parts.

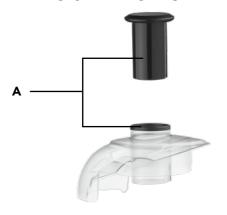
SAVE THESE INSTRUCTIONS BEFORE THE FIRST USE

Before using the Compact Juice Extractor for the first time, we recommend you wipe all of the parts with a damp cloth to remove any dirt or dust. Dry thoroughly with a soft, absorbent cloth and handle carefully.

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PARTS & FEATURES



A. Cover with large feed tube and pusher

The large food chute minimises prep and cutting time.

The pusher assists to push ingredients into the food chute.

B. Mesh filter basket/blade

Mesh filter basket and blade assembly grinds fruits and vegetables to extract maximum amount of juice; it is removable for simple cleanup.

C. Filter housing



Adjustable flow spout is manually controlled and prevents dripping.

E. Sturdy Housing with Powerful Motor

F. Pulp container

Must be up and locked over cover for juicer to operate.

G. Safety Bar

H. Power button with blue LED light

I. Juice Jug

Collects up to 1L of fresh juice.

J. Cleaning brush

K. Nonslip rubber feet (not shown)

L. BPA free (not shown)

All materials that come in contact with food and/or liquid are BPA free.







QUICK TIPS GUIDE

Wash all fruits and vegetables immediately after purchasing and store them in the refrigerator. This way they are ready to juice at any time. Always juice fresh fruits and vegetables as soon as possible after purchasing. The longer produce is held, the more nutrients are lost. Certain fruits should be peeled before juicing. Examples are pineapples, melons, mangoes, papayas, and citrus – any fruit with skin that you cannot eat. Also remove all pits and hard seeds from peaches, cherries, mangoes, etc. If cucumbers are waxy, peel them before juicing. Completely thaw frozen fruits before juicing. Do not use ice. Always use fresh, organic and seasonal produce. Organic produce is grown without synthetic fertilizers and chemicals, which is very important when juicing whole foods. Buying foods in season is considerably less expensive than purchasing off-season, and flavours are much better. Juice the softer ingredients before the harder ones. When juicing herbs or leafy greens, juice them in the middle of a combination of ingredients in order to extract the greatest amount of juice. Carrots make a great and tasty base for vegetable juices, and apples do the same for fruit juices. Beets and carrots both have a naturally high sugar content, so when added to vegetable juices, they can balance out any bitter flavors juiced vegetables may have. Blend fruit juices with sparkling water or seltzer to make a natural soda. Use your Compact Juice Extractor in tandem with your blender. Blend fresh juices with ingredients like bananas, yogurt, and protein powders for delicious power smoothies. It is also possible to make a healthier, fresher version of your favourite cocktail with fresh juices. Use your taste to guide you on fruit and vegetable combinations for juices. The recipes provided in this booklet are a guideline, but the possibilities are endless. Experiment to discover your favorite combinations. Extracted juice captures about 95% of the nutrients from fresh fruits and vegetables. Drinking extracted juice is a fast					
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ASSEMBLY INSTRUCTIONS

- Place motor base on a clean, flat surface. Make sure the motor base is unplugged from the power outlet (not shown).
- Be sure the safety bar is in the unlock position. (It is unlocked if it is at rest at rear of motor base.)
- Place filter housing on top of motor base by lining up the grooves in the filter housing with the arms on motor base.
- 4. Insert the mesh filter basket/
 blade firmly into filter housing
 by pressing down on rim of
 the filter so it locks securely in
 place. Be careful not to
 touch the blades in the
 bottom of the basket and be
 sure this part is inserted
 before every use.
- Place cover on top of filter housing. Be sure to align the feed tube over the mesh filter.
- Move the safety bar into the lock position by bringing the bar over the cover until it sits securely in the grooves.
- Insert the pulp container into the rear of the unit by tilting the opening slightly under the cover.
- 8. Place juice jug in the front centre of the unit.
- Insert the food pusher into the feed tube by aligning the groove in the food pusher with the small indent on the inside of feed tube.
- Make sure the flow spout is in the open position. Never juice with the spout in the closed position.





















DISASSEMBLY INSTRUCTIONS

- 1. Turn the Compact Juice Extractor OFF and then unplug it from power outlet.
- 2. Remove the food pusher from cover.
- Move the safety bar to the unlock position. It is unlocked if it is at rest at the back of the motor base.
- 4. Lift and remove cover from filter housing.
- Carefully remove mesh filter basket/blade from the filter housing by pulling up on the sides of the rim. Be careful not to touch the blades in the bottom of the basket.
- 6. Make sure the flow spout is in the closed position. Remove the juice jug.
- 7. Remove the pulp container from the rear of the motor base and empty.

OPERATING INSTRUCTIONS

- Make sure your Compact Juice Extractor is properly assembled. (See Assembly Instructions, page 6.)
- 2. Plug the power cord into a 220-240V electrical outlet.
- Make sure that the spout is in the open position. Never juice with the spout in the closed position.
- 4. Wash all selected fruits or vegetables.
- While many fruits and vegetables will not need cutting, any item with a diameter larger than 7cm will need to be cut.
- Press the on/off button when ready to begin. The blue LED light will illuminate.
- Lift the food pusher out of the feed tube and drop your food into the opening. Push through by inserting the food pusher and pressing firmly.
- 8. The juice will flow into the juice jug and the pulp will accumulate in the pulp container.
- 9. When finished juicing, press the On/Off button to stop the motor.
- Before removing the juice jug from under the spout, slide the spout to the closed position. This will prevent juice from dripping on the counter.

CLEANING AND MAINTENANCE

Do not immerse the motor housing in water or spray it with water. Clean only by wiping with a damp sponge, cloth or paper towel. Use any liquid dishwashing detergent, but do not use any products containing ammonia or scouring powders, as these products will dull, scratch or mar the finish.

For easy cleanup, use cleaning brush to remove excess pulp from the filter/Juice Strainer and the lid after each use. Vegetables and fruits will harden if left to dry on the unit parts, making it harder to clean.

- Unplug juicer and carefully take it apart, following Disassembly Instructions on this page.
- WARNING: Be careful when handling the mesh filter basket/blade, as blades are very sharp.
- Rinse all removable parts with cold water.
- Wash the pulp container, juice jug, pusher, lid and mesh filter basket/blade in hot, sudsy water, or on top rack of dishwasher. Do not use a metal brush or pad.
- NOTE: For best juicing results, the mesh filter basket/blade must always be thoroughly cleaned after each use.
- Towel dry all parts.
- Any other servicing should be performed by an authorised service representative.

TROUBLESHOOTING

PROBLEM	SOLUTION	
Juice extractor does not turn on	The safety bar is not engaged. (See Assembly Instructions, page 6.)Press On/Off button to start juicing.	
Juice flow is slow	 Make sure the spout is opened all the way. Excess pulp in mesh filter basket can slow juice rate. Stop the juice extractor and clean filter basket. 	
Difficulty getting herbs or leafy greens down the feed tube	Place them between other ingredients.	
Juice still flowing with unit off	Make sure the spout is closed all the way.	
Unit is on but juice/pulp not flowing • Make sure the mesh filter basket/blade is in place.		

APPROXIMATE YIELD JUICING CHART

FRUIT	AMOUNT	YIELD
APPLE (quartered)	1 medium	120ml
CANTALOUPE (peeled and seeded)	1 cup, cubed	120ml
GRAPES	1 cup	120ml
ORANGE (peeled and quartered)	1 medium	150ml
PEACH (pitted)	1 medium	60ml
PEAR (quartered)	1 medium	120ml
PAPAYA (peeled and seeded)	½ fruit	240ml
PINEAPPLE (peeled and cored)	½ fruit	240ml
WATERMELON (peeled and seeded)	1 cup, cubed	120ml
STRAWBERRIES	1 cup	120ml
GRAPEFRUIT (peeled and quartered)	1 medium to large	300ml
LEMON (peeled)	1 fruit	60ml
KIWI	1 fruit	30ml
VEGETABLE	AMOUNT	YIELD
BEET (quartered)	1 medium	120ml
LEAFY GREENS	1 handful	45ml
CARROT	450g	240ml
CELERY	4 large stalks	120ml
BELL PEPPER (quartered)	1 medium	120ml
CUCUMBER	1 medium/large	240ml
ТОМАТО	1 medium	120ml
PARSLEY	1 bunch	60ml
CABBAGE	¼ head	180ml

Cuisinart

cuisinart.com.au

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Visit our Website: www.cuisinart.com.au

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