

SENCOR®

SSJ 8050SS



VERTICAL SLOW JUICER

Translation of the original manual

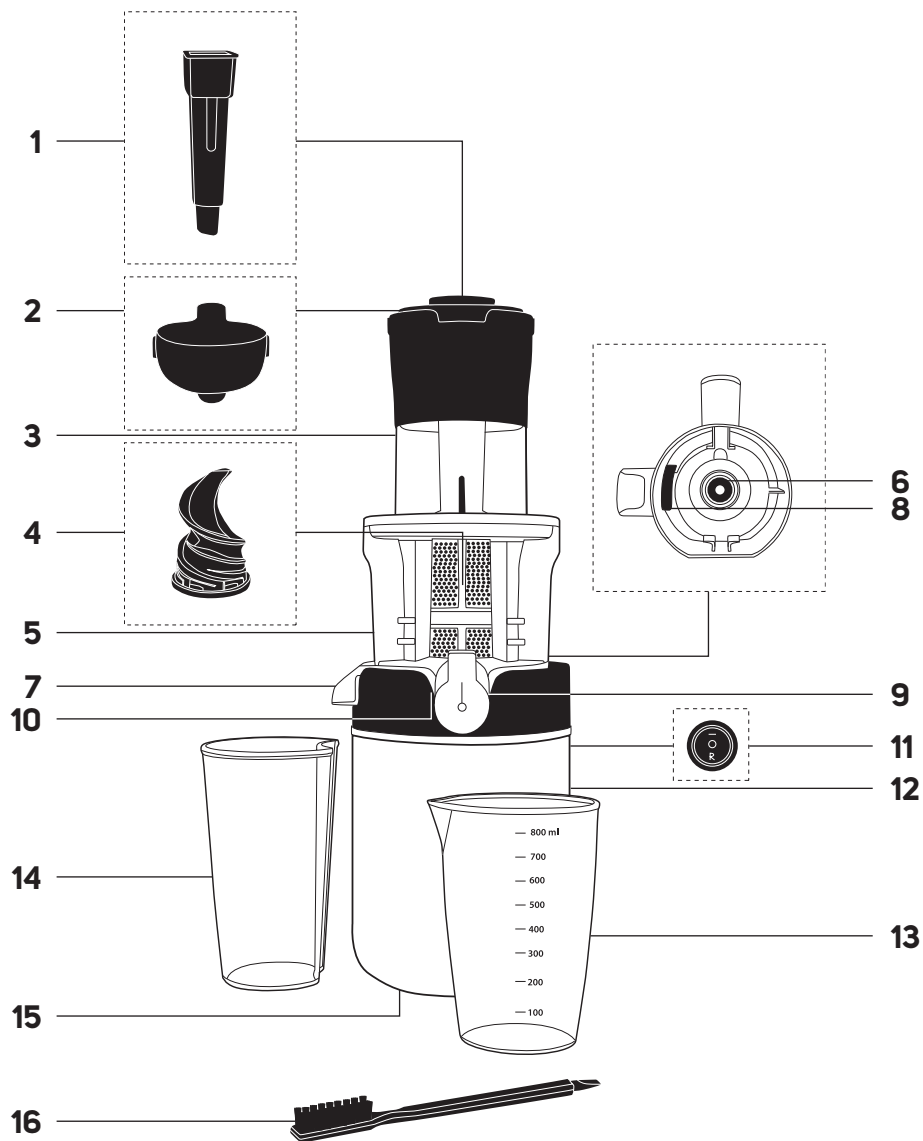


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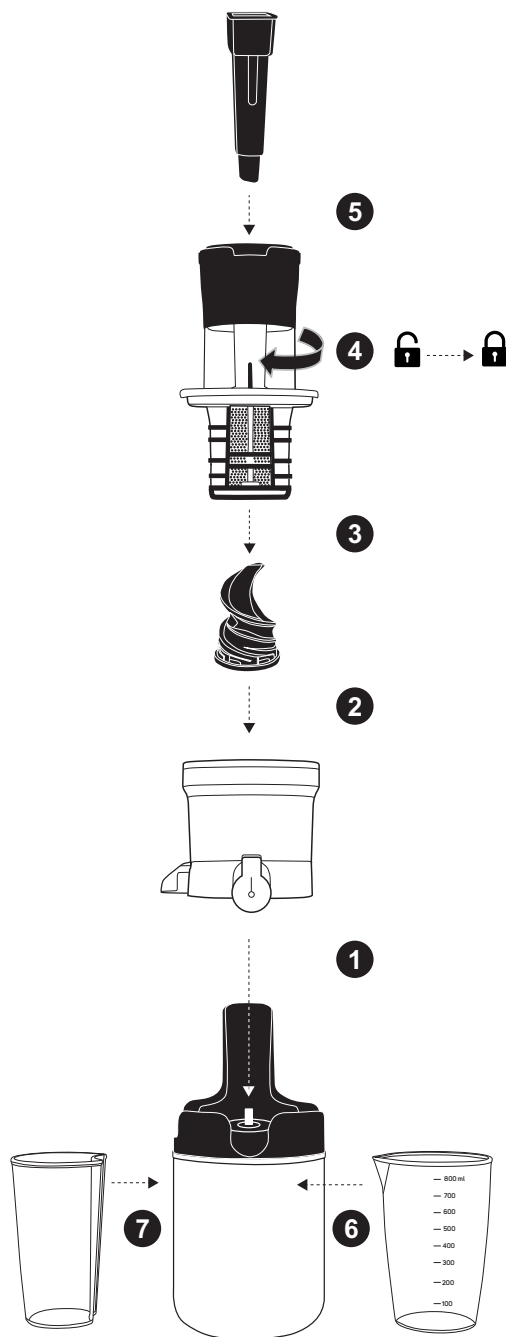
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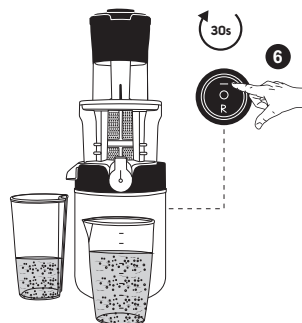
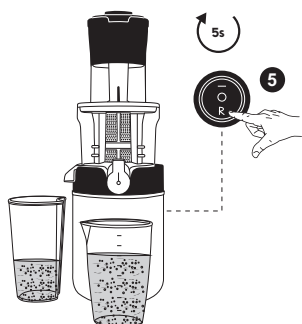
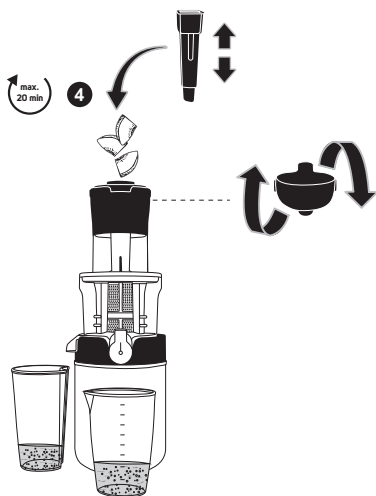
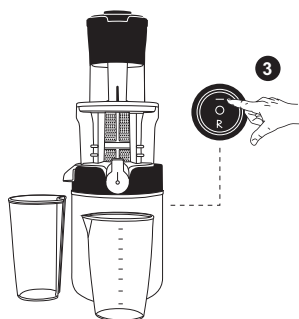
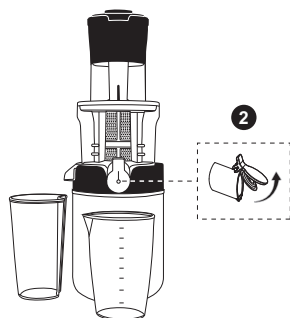
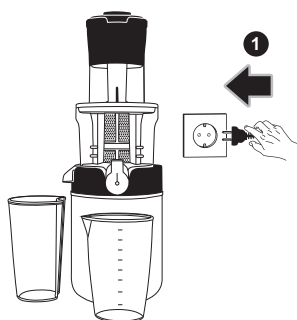
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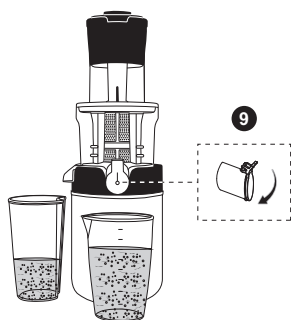
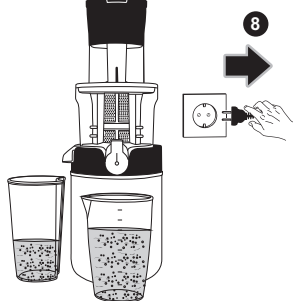
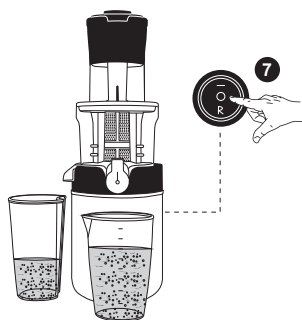
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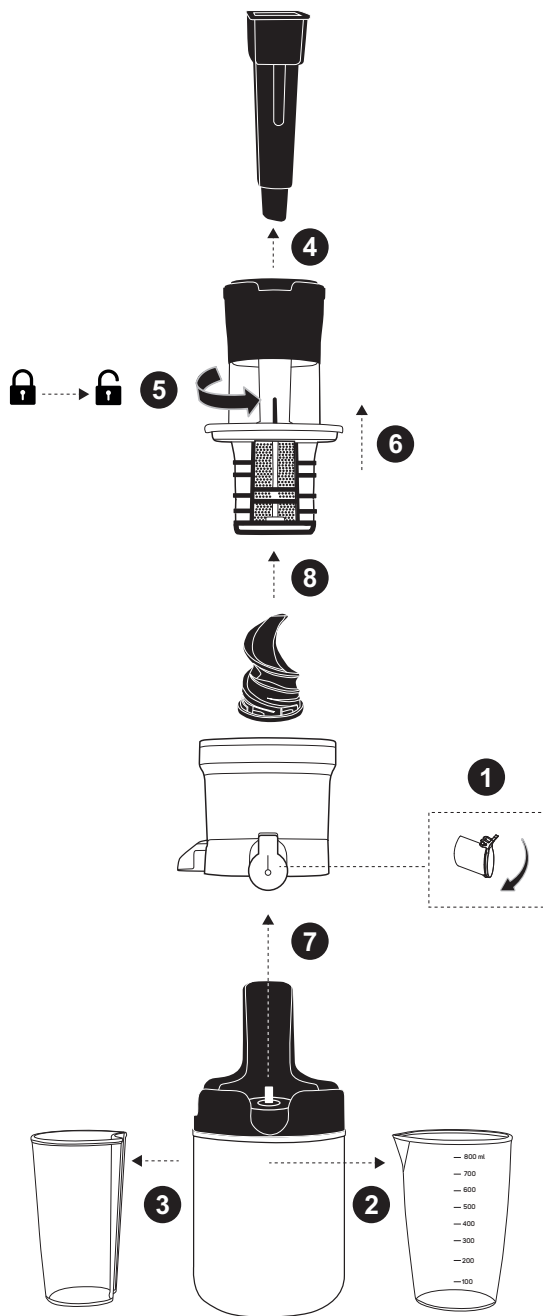
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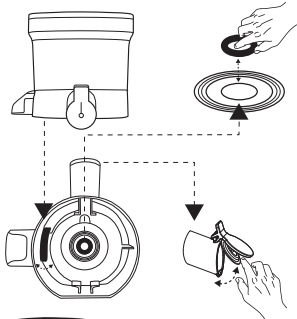
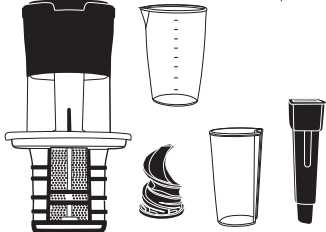


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Important Safety Instructions

READ CAREFULLY AND STORE FOR FUTURE USE.

- Persons with reduced physical, sensory, or mental capabilities or with a lack of experience and knowledge may use this appliance only if they are supervised or have been instructed on how to use the appliance safely and understand the potential hazards.
- This appliance is not to be used by children. Keep the appliance and its power cord out of the reach of children.
- Children must not play with the appliance.
- This appliance is designed for domestic use and similar premises, such as:
 - kitchenettes in shops, offices and other work environments;
 - agricultural farms;
 - in hotels, motels and other residential environments (in these facilities the appliance is intended for use by guests);
 - bed and breakfast establishments.
- This appliance is not intended for commercial use in order to conduct business.

**Caution:**

To avoid the risk of a sudden resetting of the thermal fuse, this appliance must not be supplied via an external switching device such as a timer or be connected to a circuit with regular on/off switching.

- If the power cord is damaged, have it replaced in a professional service centre in order to prevent a dangerous situation. It is forbidden to use the appliance with the power cable damaged.
- Do not use the appliance if the press screw, sieve or protective cover is damaged or has visible cracks.
- Do not use the appliance if the safety lock is damaged in any way. The safety lock is located in the elevated part of the motor unit and allows the appliance to operate only with the cover attached.

**Warning:**

Improper or unintended use can lead to injury.

- The maximum continuous operation time of the appliance is 20 minutes. Allow the appliance to cool for 10–15 minutes before using it again. Do not exceed the maximum continuous operation time and observe the time required for the appliance to cool down.
- Clean the surfaces of the appliance and its accessories that are intended to come into contact with food according to the instructions in the chapter CLEANING AND MAINTENANCE.

- Always disconnect the appliance from the power socket if you are leaving it unattended and before assembly, disassembly or cleaning.
- Before replacing the accessories or accessible movable parts, please turn the appliance off and disconnect it from the power supply.

Additional Important Safety Instructions for Use of the Appliance

- Use the appliance and its accessories in accordance with the instructions in this manual.
- The appliance is intended for juicing fruits and vegetables. Do not use it for any other purposes than those for which it was designed.
- It is forbidden to modify the surface of the appliance in any way, e.g. using self-adhesive foil, etc.
- The appliance is designed for indoor use. Do not use the appliance in an industrial environment or outdoors.
- Do not expose the appliance or its accessories to the outdoor environment, extreme temperatures, rapid temperature changes, direct sunlight or excessive dust.
- Place the appliance only on a clean, flat, dry and stable surface. Do not place it on windowsills, sink drain tray, unstable surfaces or places where it could fall into water. Do not place it on the edge of the table to prevent it from falling.
- Do not place the appliance or its accessories on or near an electric or gas hob. Keep it at a sufficient distance from open fire, heating elements and other sources of heat.
- Do not place the appliance or any of its components in the freezer.
- Before connecting this appliance to a power socket, make sure the rated voltage stated on the product's rating label corresponds to the voltage in your power socket.
- Do not place any objects on the power cord. Make sure that the power cord does not hang over the edge of the table or touch hot surfaces or sharp objects. The use of an extension cable is not recommended.
- Make sure the appliance is correctly assembled before connecting it to the mains socket.
- Only use the appliance with original accessories from the manufacturer.



Warning:

The use of non-original accessories may lead to serious injury or damage to the appliance.

- Before use, always make sure that no part of the appliance is damaged. Do not use the appliance if there are any signs of damage.
- Do not handle the appliance or touch the switch when your hands are wet.
- Never put in the juicer:
 - hard ingredients such as sugar cane;
 - dried ingredients such as dried pepper, coffee beans, etc;
 - hard stones or parts of hard stones of apricots, peaches, cherries, mangoes, etc.;
 - frozen, cooked or canned fruits or vegetables;
 - ice cubes.
- The appliance could be damaged if a hard chip gets into the pressing mechanism. Always stone fruit with hard stones thoroughly. Damage to the appliance can be caused by even a small remnant of the stone.
- To avoid the risk of serious injury or damage to the appliance, avoid contact with moving parts of the appliance.
- Do not insert any items into the pulp outlet or juice outlet during operation. Keep fingers, hands, hair, clothing and other foreign objects out of the inner space of the filling tube. Use only the pusher provided for squeezing the ingredients in the filling tube. Insert the pusher only into the hole in the middle of the hopper. To squeeze the ingredients, never use your fingers or tools such as a fork, spoon, knife, spoon, etc.



Warning:

Incorrect use may lead to injuries.

- Do not cover the pulp outlet during operation.
- Do not attempt to disassemble the filling tube, cover and sieve assembly during operation.
- Regularly check the filling status of the juicing chamber. Take care not to overfill it. Juice from the overfilled juicing chamber could overflow onto the motor unit.
- Do not leave the appliance in empty operation or overload it by loading excessive doses of ingredients at once. Incorrect use may damage the appliance or negatively affect its lifetime.

- The appliance is equipped with a thermal fuse that automatically stops the motor if it overheats. If this occurs, set the switch to position 0, unplug the appliance from the mains socket and allow it to cool down for 10–15 minutes. If the automatic stoppage of the engine was caused by overfilling with ingredients, disassemble the appliance according to the instructions in the chapter **DISASSEMBLY OF THE JUICER** and clean it according to the chapter **CLEANING AND MAINTENANCE**.
- Always turn off the appliance and disconnect it from the power socket if you will not be using it and if you are leaving it without supervision, before assembly, disassembly, relocation or cleaning.
- Disconnect the power cord from the power socket by pulling the plug. Do not pull the power cord. Otherwise, damage to the power cable or the power socket may occur.
- Do not connect or disconnect the power cord plug to or from the power socket with wet hands.
- Before disassembling, make sure that the appliance is turned off, disconnected from the power socket and that the motor unit has come to a complete stop.
- None of the components of this appliance are intended for use in a microwave or electric oven, etc.
- To avoid the risk of electric shock, do not immerse the motor unit, power cord or power cord plug in water or any other liquid, or wash these parts under running water. Keep the motor unit, power cord and its plug dry.
- Do not make any adjustments to the appliance. Do not attempt to disassemble the motor unit.
- Do not use the appliance if it is not working properly, if the motor unit has been immersed in water or if it shows any signs of damage. Take it to an authorised service centre for inspection or repair.
- To avoid a dangerous situation, never repair the appliance yourself. All repairs should be carried out by an authorised service centre.
- Tampering with the appliance may result in the loss of your legal rights regarding faulty performance or warranty for quality.
- Store the appliance in a dry and clean environment out of the reach of children and animals.

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EXPLANATION OF SYMBOLS PLACED ON THE PRODUCT OR IN THE ACCOMPANYING DOCUMENTATION



Read the user's manual.



Product with protection class II



This symbol on products or original documents means that used electric or electronic products must not be added to ordinary municipal waste.



The product meets all the basic requirements of the applicable EU directives.

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Vertical Slow Juicer

User Manual

- Thank you for purchasing our SENCOR product; we hope it will serve to your satisfaction.
- Prior to using this appliance, please read the user manual thoroughly, even in cases when you are already familiar with the use of similar types of appliances. Use the appliance only as described in this user manual. Keep the manual for future reference. If you pass the appliance on to another person, ensure that this user manual is included.
- Carefully unpack the appliance and make sure not to discard any part of the packaging material until you have found all its components. It is recommended to keep the original packaging, packing material, receipt and confirmation of the extent of the seller's liability or warranty certificate at least for the duration of the legal right of defective performance or quality guarantee. When transporting the appliance, we recommend packaging it again in the original box provided by the manufacturer.

DESCRIPTION OF THE JUICER AND ITS ACCESSORIES (Fig. A)

A1 Pusher	A10 Motor shaft (not illustrated)
A2 Swinging hopper of the filling tube	A11 Switch O – off I – on R – engine reverse
A3 Filling tube, cover and sieve assembly	A12 Motor unit
A4 Pressing screw	A13 Juice container with a volume of 800ml
A5 Juicing chamber	A14 Pulp container with a volume of 600ml
A6 Gasket ring	A15 Anti-slip feet
A7 Pulp outlet	A16 Cleaning brush
A8 Silicone plug	
A9 Juice outlet with plug and gasket	

PURPOSE OF USE AND PRINCIPLE OF OPERATION OF THE JUICER

- The vertical slow juicer can juice most fruits and vegetables. The chapter **SELECTION OF INGREDIENTS** will help you to select suitable ingredients.
- The juice is pressed at low speed. The juice thus obtained contains a smaller proportion of foam, oxidises more slowly and retains valuable vitamins and enzymes for longer. You can store it in the fridge for up to 24 hours.
- The ingredients are first drawn through the press screw into the juicing mechanism and coarsely ground. In the next stage, the juice is pressed and the pulp is separated. During this process, the pulp is continuously drained into a container prepared under the pulp outlet and the juice flows out into a container located under the juice outlet. The closable juice outlet allows you to mix juices gradually squeezed from various types of ingredients inside the juicing chamber and prevents the juice from dripping after juicing.

BEFORE FIRST USE

- Remove all wrapping material, including promotional labels and tags, from the appliance and its accessories.
- Wash the **A1–A9** and **A13–A14** removable parts that are intended to come into contact with food with warm water using a few drops of hand dish washing detergent. Then thoroughly rinse everything under running water to remove any detergent residue and wipe dry with a kitchen towel.
- Wipe the **A12** motor unit with a clean, slightly damp cloth and then wipe it thoroughly dry.



Caution:

When washing, do not use too hot water. None of the components of this appliance are dishwasher safe.



Warning:

To avoid the risk of electric shock, do not immerse the **A12** motor unit, power cord or power cord plug in water or any other liquid, or wash these parts under running water.

ASSEMBLY OF THE JUICER (Fig. B)



Warning:

Assemble the juicer only when the **A12** motor unit is switched off and unplugged from the power outlet.

- Before assembling the juicer, the removable parts must be clean and dry.
- Place the **A12** motor unit on a dry, clean, even and stable surface.
- Place the **A5** juicing chamber on the **A12** motor unit and make sure that it fits properly into it.



Caution:

Before attaching the **A5** juicing chamber to the **A12** motor unit, properly close the **A8** silicone plug at the bottom of the **A7** pulp outlet and check that the **A6** sealing ring is attached to the central hole at the bottom of the **A5** juicing chamber.

- Insert the **A4** press screw into the middle of the **A5** juicing chamber and press it down until it is fully seated on the **A10** motor shaft.
- Place the filling tube, cover and sieve assembly **A3** on the **A5** juicing chamber so that  the symbol on the cover aligns with the  symbol on the **A12** motor unit. Turn the assembly **A3** clockwise, i.e. in the direction of the symbol  on the **A12** motor unit, until it stops. The symbols   are located on the raised part of the **A12** motor unit. The safety lock will not allow the juicer to start if the cover is not secured in the correct position.
- Insert the **A1** pusher into the opening in the hopper of the **A2** filling tube.
- Place the **A13** juice container and the **A14** pulp container under the **A9** and **A7** outlets.

SELECTION OF INGREDIENTS

- The quality, taste and quantity of the juice pressed depend on the ingredients used. Choose quality, fresh and ripe ingredients for juicing. Some ingredients contain a larger amount of juice and a smaller proportion of pulp. For other ingredients it is the opposite. Overripe or longer stored ingredients are not very suitable for juicing. Not only will you get a smaller amount of juice with a lower nutritional value, but you will also need to clean the sieve more often.
- The table below will help you with the selection of ingredients that can be juiced in a vertical screw juicer.

Ingredients	Instructions for Selection
Citrus fruits	Most citrus fruits such as oranges, grapefruits, mandarins, limes, lemons, etc. can be juiced.
Exotic fruit	Pineapple is the most suitable tropical fruit. To a lesser extent, kiwi, mango and papaya can be juiced. Banana, avocado, figs, etc. are inappropriate.
Pome	Apples and pears are suitable for juicing.
Drupe	The cherries can be juiced separately. Peaches, plums, nectarines or apricots should be juiced together with other harder fruits or vegetables. Separately, they will be harder to juice because they are too soft and may clog the sieve frequently. Juice pressed separately from these fruits will have a thick, mushy consistency.
Berries	Currants, gooseberries, raspberries, bilberries, blackberries, sea buckthorn, strawberries and grapes should be juiced together with other harder fruits or vegetables. If you juice them separately or in larger quantities, they may clog the sieve more often.
Fruit vegetables	Peppers, cucumber, tomato and watermelon are suitable as fruit vegetables.
Root vegetables	You can juice carrots, parsley roots, celery and beetroot. In larger quantities, we recommend juicing them together with other softer ingredients such as apples, oranges, etc. The vertical slow juicer is not very suitable for juicing large amounts of root vegetables alone.
Cruciferous vegetables	Cabbage and broccoli can be juiced from cruciferous vegetables. Put them in the juicer together with other vegetables or fruits. Broccoli is characterized by low juice yield.
Leafy and stem vegetables, herbs and young green wheat	You can juice spinach, celery, rocket, parsley, wheat, etc. Juice them in smaller quantities together with other ingredients to make juicing smooth. Rhubarb is not juiced due to the oxalic acid content. Rhubarb is only used for consumption by petioles, and only properly peeled and heat-treated.
Onion vegetables	You can use onions and garlic. The taste of onions and garlic is very distinctive. If you do not have much experience with the taste of onions and garlic in juices, we recommend starting with a very small amount. In general, these ingredients are juiced only additionally with other vegetables or fruits. A larger amount of these ingredients could clog the sieve.



Note:
Certain fruits and vegetables can cause digestive problems, such as bloating, or cause allergic reactions. Please consult an expert if you have any questions regarding the health aspect of the selection of ingredients.

INGREDIENTS THAT DO NOT BELONG TO THE JUICER

- Never put in the juicer:
 - hard ingredients, such as sugar cane, etc.;
 - dried ingredients such as dried pepper, coffee beans, cereal grains, etc.;
 - hard stones of apricots, peaches, cherries, mangoes, etc.;
 - frozen, cooked, preserved or otherwise prepared fruit or vegetables;
 - ice cubes.

- Larger fruits and vegetables need to be cut to pass through the filling hole and ensure their smooth juicing. Cut the root vegetables into thinner chips of 2 × 5 cm. Cut leafy and stem vegetables, such as spinach, celery, etc., wheat grass or herbs into approximately 3 cm pieces. Larger parts could be tangled on the pressing screw. There is no need to cut small fruit that passes freely through the filling hole. The strawberries can be cut lengthwise in half. Cut other types of fruit and vegetables into pieces that will easily fit into **A2** hopper. Approximately 3 cm cubes are ideal.

PREPARATION OF INGREDIENTS FOR JUICING

- For hygiene reasons, clean and thoroughly wash all fruits and vegetables under drinking running water. Make sure that any residues of soil, sand or other impurities are removed during washing. Remains of soil, sand or other debris could, among other things, damage the appliance.
- Remove the peel from citrus fruits and fruits with inedible or too hard skin, such as pineapple, mango, etc. Remove the central part of the pineapple as well. The centre of the pineapple is too stiff and not suitable for juicing.
- Fruit with hard stones, such as apricots, peaches, nectarines, cherries, etc., should be thoroughly stoned. Remove any remaining stones to avoid damaging the juicer.
- Remove the cores and stems from fruits such as apples, pears, etc.
- Remove all stems and leaves from the berries.
- Remove the thick skin from fruiting vegetables such as watermelon. You do not need to peel the cucumber. It is necessary understand that the juice of unpeeled cucumber will taste different than the juice of peeled cucumber.
- Peel the root vegetables with thicker skin, such as celery or beetroot. Carrots and parsley roots do not need to be peeled.
- Remove the skin from the onion vegetables.

USING THE JUICER (Fig. C)

- Verify that the juicer is properly assembled and the **A11** switch is set to position 0 (off).



Note:
The safety lock will not allow the juicer to start if the cover is not secured in the correct position.

- Connect the juicer to an electrical socket.
- Make sure that the **A13** and **A14** containers are in their correct location. Open the **A9** drain plug so that the juice can flow freely into the **A13** container. If you are gradually juicing various types of ingredients and you want to mix the juice pressed from them directly in the **A5** juicing chamber, close the **A9** drain plug. During operation, it is then necessary to regularly check the filling status of the **A5** juicing chamber to prevent it from overfilling. Open the **A9** drain plug to drain the juice from the **A5** juicing chamber.
- Set the **A11** switch to position I (on) and gradually insert pre-prepared ingredients into the hopper of the **A2** filling tube. The **A2** swinging hopper will tip the ingredients into the filling tube. If the **A2** swinging hopper does not tip over, grab the tongue of the **A2** hopper and flip the **A2** hopper over to transfer the ingredients into the filling tube. From the filling tube, the ingredients get into the pressing mechanism, where juice is squeezed from them.

- Add the ingredients into **A2** hopper continuously in appropriate doses to prevent overloading of the pressing mechanism.
- If it is necessary to press down the ingredients in the filling tube, use the provided **A1** pressure. Insert the **A1** pressure into the hole in the middle of the **A2** hopper and press the ingredients with a slow and reasonably large force.
- The pulp is continuously drained into **A14** container located under the **A7** pulp outlet. Do not cover the **A7** pulp outlet with any items during operation.
- The juice is continuously drained into the **A13** container located under the **A9** juice outlet. If the **A9** juice outlet is closed, periodically check the filling status of the **A5** juicing chamber to prevent it from overflowing. After filling the **A5** juicing chamber, stop the operation of the juicer by setting the **A11** switch to position 0 (off) and discharge the juice into the **A13** container. Then you can continue juicing.
- Hold the **A11** switch in the R position (motor reverse) for 3–5 seconds to release the ingredients stuck inside the pressing mechanism. When you release the **A11** switch, it returns to 0 (off). To process the released ingredients, start the normal operation of the appliance. If necessary, you can repeat the above procedure. If you still cannot fix the problem, the juicer will need to be cleaned according to the instructions in the chapter **CLEANING AND MAINTENANCE**.
- The processing time of ingredients varies in units of minutes. The maximum continuous operating time is 20 minutes. Then let the appliance cool down for 10–15 minutes. Do not exceed the maximum continuous operation time and observe the time required for the appliance to cool down.
- Some ingredients may cause faster clogging of the sieve. In such a case, it is necessary to divide the ingredients into several batches and clean the removable parts between individual batches according to the instructions in the chapter **CLEANING AND MAINTENANCE**. Before disassembly and reassembly, the appliance must be turned off and disconnected from the power socket. Before reassembling the appliance, thoroughly dry the removable parts.
- After juicing the last ingredients, set the **A11** switch to the R position (engine reverse) for 5 seconds and then start the normal operation of the appliance for 30 seconds. This will process the ingredients remaining in the pressing mechanism.
- When you have finished using it, turn off the juicer by setting the **A11** switch to position 0 (off) and disconnect the power cord from the power socket. When the juice stops flowing from the **A9** outlet, close it with the stopper.
- After each use, disassemble the juicer according to the instructions in chapter **DISASSEMBLY OF THE JUICER** and clean it according to the instructions in chapter **CLEANING AND MAINTENANCE**. Always clean the juicer immediately after use. Do not let food residues dry in the juicer. Dried residues can make it difficult not only to disassemble the removable parts, but also to clean them afterwards. Dry residues that cannot be removed may adversely affect the juicing efficiency when continuing to use the juicer.

DISASSEMBLY OF THE JUICER (Fig. D)

- Before disassembly, turn off the juicer by setting the **A11** switch to position 0 (off) and disconnect the power cord from the power socket. Wait until the motor comes to a complete stop.



Warning:

Do not disassemble the appliance when the **A12** motor unit is connected to the power socket.

- Close the **A9** juice outlet. Put **A13** and **A14** containers aside.
- If the **A1** pusher is inserted in the hopper opening of the **A2** filling tube, remove it.
- Turn the **A3** filling tube, cover and sieve assembly counter-clockwise in the direction of the symbol  until it reaches the top. The symbol  is located on the raised part of the **A12** motor unit. Lift and remove the **A3** assembly from the **A5** juicing chamber.
- Carefully remove the **A5** juicing chamber from the **A12** motor unit by pulling it upwards. Leave the **A4** press screw inside. If you are unable

to remove the **A5** juicing chamber, gently swing it from side to side, then pull it upwards and remove it.

- The **A2** hopper is a fixed part of the filling tube. Do not attempt to remove it.

CLEANING AND MAINTENANCE (Fig. E)

- Before any cleaning, the juicer must be turned off and disconnected from the power socket. First, remove the removable parts from the **A12** motor unit. Follow the instructions in the chapter **DISASSEMBLY OF THE JUICER**.
- Clean the appliance immediately after use. Do not let food residues dry in the juicer. Dried food residues are more difficult to remove. Dry residues that cannot be removed may adversely affect the juicing efficiency when continuing to use the juicer.



Warning:

To avoid the risk of electric shock, do not immerse the **A12** motor unit, power cord or power cord plug in water or any other liquid, or wash these parts under running water.

- Never use thinners, metal or other dish scourers or abrasive cleaners for cleaning. Otherwise, the surface finish of the appliance or its accessories could be damaged.
- Move the **A5** juicing chamber with the **A4** pressing screw over the sink. Remove the **A4** pressing screw from the **A5** juicing chamber. Open the **A9** juice outlet plug. Remove any remaining pulp and juice. Turn the **A5** juicing chamber upside down and open the **A8** silicone plug, which is located at the bottom of the **A7** pulp outlet. When the **A8** plug is opened, the **A7** pulp outlet will be easier to clean.
- Wash all removable parts, i.e. the **A1** pressure, the **A3** filling tube, cover and sieve assembly, the **A4** pressing screw, the **A5** juicing chamber and the **A13** and **A14** containers thoroughly with warm water using a few drops of hand dish washing detergent. Pay extra attention to cleaning hard-to-reach parts such as the **A7** pulp outlet, the **A9** juice outlet and the interior of the **A5** juicing chamber. Use the included **A16** brush to clean the sieve. Make sure that all dirt is removed. Then thoroughly wash everything under clean running water to remove any detergent residue and wipe dry with a kitchen towel. After cleaning, close the **A8** silicone plug at the bottom of the **A7** pulp outlet properly.
- After several uses, remove the seal from the plug of the **A9** juice outlet and remove the **A6** sealing ring from the central hole at the bottom of the **A5** juicing chamber. To remove the **A6** sealing ring, turn the **A5** juicing chamber upside down and press the **A6** ring with your thumb from the central opening towards the **A5** juicing chamber. Clean both the **A9** juice outlet plug seal and the **A6** sealing ring under clean flowing water.



Caution:

When washing, do not use too hot water. None of the components of this appliance are dishwasher safe.

- After cleaning, return the seal of the **A9** juice outlet plug and the **A6** sealing ring back to their place. To attach the **A6** sealing ring to the **A5** juicing chamber, proceed as follows. Place the **A5** juicing chamber on an even, dry surface at the bottom. Apply the **A6** sealing ring to the central hole at the bottom of the **A5** juicing chamber so that the wider smooth side points upwards. Then push it into the central hole until it fits properly along the entire perimeter.
- Surface deposits may form on removable components due to use. Therefore, it is advisable to immerse the sieve (part of the **A3** assembly) and the **A5** juicing chamber for half an hour in a solution of water and citric acid. The recommended dosage of citric acid is 2 tablespoons per 1 litre of water. This will remove most of the surface deposits. After removal from the solution, thoroughly rinse the sieve and the **A5** juicing chamber under clean flowing water. Then dry everything thoroughly.
- Use a lightly dampened cloth to remove dirt from **A12** motor unit. Wipe the cleaned surface dry with a soft cloth.

STORAGE

- Before storing, thoroughly clean and dry the juicer and its accessories. Follow the instructions in the chapter CLEANING AND MAINTENANCE.
- Store the juicer and its accessories in a clean, dry place out of the reach of children and pets.

TROUBLESHOOTING

Problem	Possible Cause	Solution
The juicer is connected to the power socket but cannot be started.	The A3 filling tube, cover and sieve assembly is not properly attached to the A5 juicing chamber.	Set the A11 switch to position O (off) and disconnect the power cord from the mains socket. Attach the A3 filling tube, cover and sieve assembly to the A5 juicing chamber according to the instructions in the chapter ASSEMBLY OF THE JUICER.
	The overheating protection could be activated if the juicer was previously operated for more than 20 minutes.	Set the A11 switch to position O (off). Disconnect the juicer from the power socket and allow it to cool for 10–15 minutes.
During operation, you can notice a louder noise and more vibration than usual.	This is caused by the pressing of hard ingredients.	This is a normal occurrence.
The juicer suddenly stopped.	There is too much ingredient in the pressing mechanism or too large pieces of hard ingredient.	Set the A11 switch to position R (reverse) and hold it in this position for 3–5 seconds to release the ingredients. Then you can continue juicing. If the problem persists, the juicer needs to be cleaned. Before cleaning, switch off the juicer and disconnect it from the power socket. Follow the instructions in the CLEANING AND MAINTENANCE chapter for cleaning. Hard ingredients, such as root vegetables, should be cut according to the instructions in the chapter PREPARATION OF INGREDIENTS FOR JUICING before inserting them into the juicer.
Juice is leaking from the bottom of the A5 juicing chamber.	The A8 silicone plug at the bottom of the A7 pulp outlet is not properly closed or the A6 sealing ring is not properly or not at all attached to the central hole at the bottom of the A5 juicing chamber.	Set the A11 switch to position O (off). Disconnect the power cord from the power socket. Drain the juice from the A5 juicing chamber. Carefully disassemble the juicer according to the instructions in chapter DISASSEMBLY OF THE JUICER. Wash the A3–A5 removable parts under running water and dry them. Close the A8 silicone plug at the bottom of the A7 pulp outlet or properly attach the A6 sealing ring to the central hole at the bottom of the A5 juicing chamber, or both. If the surface of the A12 motor unit is dirty, clean it according to the instructions in the chapter CLEANING AND MAINTENANCE.
	The A8 silicone plug or the A6 sealing ring does not fit tightly because it is not clean.	Set the A11 switch to position O (off). Disconnect the power cord from the power socket. Drain the juice from the A5 juicing chamber. Carefully disassemble the juicer according to the instructions in chapter DISASSEMBLY OF THE JUICER. Wash the A3–A5 removable parts under running water and clean the A8 silicone plug or the A6 sealing ring properly. Follow the instructions in the chapter CLEANING AND MAINTENANCE. After cleaning, dry everything, close the A8 silicone plug properly and return the A6 sealing ring back to its place. If the surface of the A12 motor unit is dirty, also clean it according to the instructions in the chapter CLEANING AND MAINTENANCE.
Juice is leaking at the joint between the cover and the A5 juicing chamber.	The A9 juice outlet is closed. The A5 juicing chamber was overfilled.	Stop the juicer. Open the plug of the A9 outlet so that the juice can flow freely into the A13 container. If the surface of the juicer is dirty, disconnect it from the power socket and clean it according to the instructions in the chapter CLEANING AND MAINTENANCE.
The A3 filling tube, cover and sieve assembly cannot be removed from the A5 juicing chamber.	Too much pulp has accumulated in the A5 juicing chamber or harder ingredients are stuck in it.	Set the A11 switch to the R (reverse) position and hold it in this position for 3–5 seconds to release the accumulated pulp or jammed ingredients. Disconnect the juicer from the power socket. Wait for the engine to come to a complete standstill and try to remove the A3 filling tube, cover and sieve assembly again. If you are not able to do this, repeat the above mentioned procedure once or twice.
After use, the accessories that comes into contact with food are coloured.	Colouring is caused by pigments naturally occurring in fruits and vegetables.	This is a normal occurrence.

TECHNICAL SPECIFICATIONS

Rated voltage range.....	220–240 V
Rated frequency.....	50/60Hz
Rated input power.....	200 W
Safety class (for electric shock protection)	II
Noise level	72 dB(A)
Speed of revolutions.....	45–65 rpm
Juice container capacity	800 ml
Pulp container capacity	600 ml
Operating cycle	20 min
Cooling time.....	10–15 min

The declared noise emission level of the appliance is 72 dB(A), which represents a level A of acoustic power with respect to a reference acoustic power of 1 pW.

Glossary of technical terms

Safety Class for Electric Shock Protection:

Class II – Electric shock protection is provided by double or heavy-duty insulation.

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INSTRUCTIONS AND INFORMATION ON DISPOSAL OF USED PACKAGING MATERIAL

Dispose of used packaging material at the location designated by the municipality for waste disposal.

DISPOSAL OF USED ELECTRICAL AND ELECTRONIC EQUIPMENT

Used electrical and electronic products must not be added to ordinary municipal waste. For proper disposal and recycling of these products, deliver them to designated collection points. Alternatively, in some European Union states or other European countries the products can be returned to the local retailer when buying an equivalent new product. By properly disposing of this product, you help preserve valuable natural resources and contribute to preventing potential negative impacts on the environment and human health resulting from improper waste disposal. For further details, contact your local authorities or the nearest collection point. Fines may be imposed for improper disposal of this type of waste in accordance with national regulations.

For Business Entities in European Union States

To dispose of electric or electronic equipment, request necessary information from your retailer or supplier.

Disposal in Other Countries Outside the European Union

If you wish to dispose of this product, request the necessary information about the correct disposal method from the local council or from your retailer.

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Changes to text and technical parameters are reserved.

