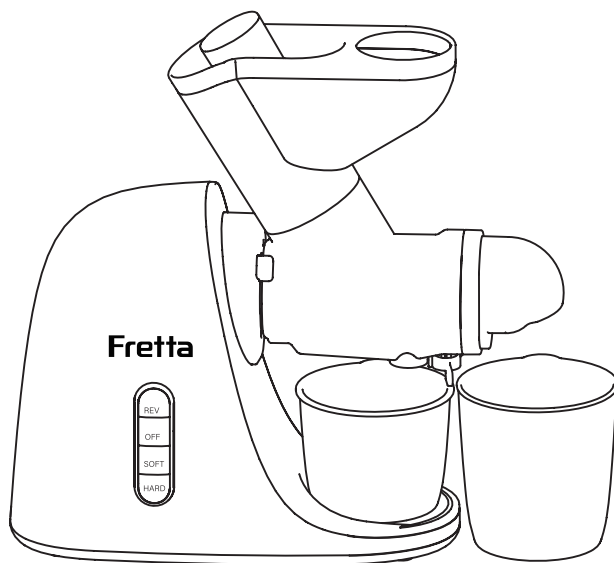


Fretta

BY AUMATE

Operating Manual of JC01 Pro Max

Fruit & Vegetable Juicer



MODEL: JC01 Pro Max
120V~ 60Hz 200W

Distinguished users, thank you for using JC01 Pro Max and Vegetable Juicer from Fretta, in order to facilitate you to operate this product correctly, please read this instruction carefully before use. Please be sure to carefully read the Chapter II "Safe Use Instructions and Precautions, and pay special attention to the boldface part in the manual.
(No further notice is made if technical specifications are altered in this instruction.)

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Foreword

Thank you for using the Multifunctional Fruit and Vegetable Juicer from Fretta. In order to correctly use and maintain this product for you, we have specially prepared this instruction. Please carefully read this instruction before using this product, and properly keep this instruction for further consulting.

This manual is only applicable to JC01 Pro Max and Vegetable Juicer from Fretta, who reserves the right of final interpretation. All contents in this instruction are only used as references for users when using and maintaining this product. All users are welcome to consult the Customer Service Department of this corporation about unaccomplished matters. If there are deficiencies in this instruction, all users are welcome to propose valuable opinions. We hope that Fretta products make your life warm and sweet, convenient and healthy.

Chapter I Precautions for Safety Use

This product is a Class I appliance. The grounding wire of the socket must be well grounded.

1. Input voltage of this product is AC120V~60Hz. Please confirm before use.
2. Be sure to disconnect power supply before taking apart, packing or commissioning of any part of this product.
3. This product belongs to Y connection. If power supply cords are damaged, please contact with the Customer Service Department of this company in order to avoid risks . Be sure not to take apart or repair by yourself.
4. Before use, please check if the power cord, plug, fine strainer, auger, noodle extruding body and other parts are damaged. Please stop using the product if any damage is found, and contact our customer service department in time, and do not disassemble and repair voluntarily in case of danger.
5. If this product needs to be repaired in the course of application, please contact with the Customer Service Department of this company in order to avoid risks . Be sure not to take apart or repair by yourself in order to avoid risks.
6. Before switching on the power, please make sure that the removable parts are fully installed, such as the juicing body, auger, fine strainer, juicing body cover, etc.
7. During operation, in case of any damage to the operator or the product, it is strictly forbidden to put fingers or sharp objects into the material inlet to directly contact the rotating parts such as the auger, etc.; it is strictly forbidden to use any object to replace pusher rods. It is strictly forbidden to keep eyes close to the material inlet in case of any accident.
8. The ingredients should be cut into small pieces so that they can be put into the inlet of the juicing body. If there are fruits and vegetables with kernel, hard seed, thick skin or hard shell, remove them before processing.
9. When ingredients are put in, the force to push the ingredients should not be so great, and it is advisable that the ingredients can be cut off.
10. It is normal for the fine strainer, juicing body cover, auger and other parts to be stained after juicing certain fruits and vegetables. It does not affect the quality of the food and will not be harmful to eaters' health.

11. The product is equipped with an intelligent protection chip, making it automatically stop after 20 minutes of continuous work. At this time, please stop the operation for 20-30 minutes, and then continue to use the motor after cooling. This method is conducive to extending the service life of the product.

12. The product has a current limiting design. When processing harder ingredients, the motor will be locked-rotor and the current will increase. When the current exceeds 2A, the machine will make a "tick" sound and the motor will stop working. This method can effectively protect the motor from over-current and extend the service life of the motor.

13. If the automatic stop of the motor due to the current restriction protection or plugging of the machine and equipment during the operation process, the "REV" key (removing the ingredients) can be started at this time, and the "SOFT"/"HARD" key can be started a few seconds later to make the machine work properly. If the plug is still blocked, it is recommended to clean up the ingredients in the propeller and continue to use it. This method protects motors and juice extract accessories.

14. After use, please wait until the motor and auger stop rotating and make sure that the power is disconnected before removing the removable parts of the machine.

15. All parts of this product are not allowed to be disinfected with hot water over 176° F(80° C) and microwave ovens to avoid thermal deformation damage. Parts and materials in contact with food ingredients are in line with food hygiene certification, clean, hygienic and reliable.

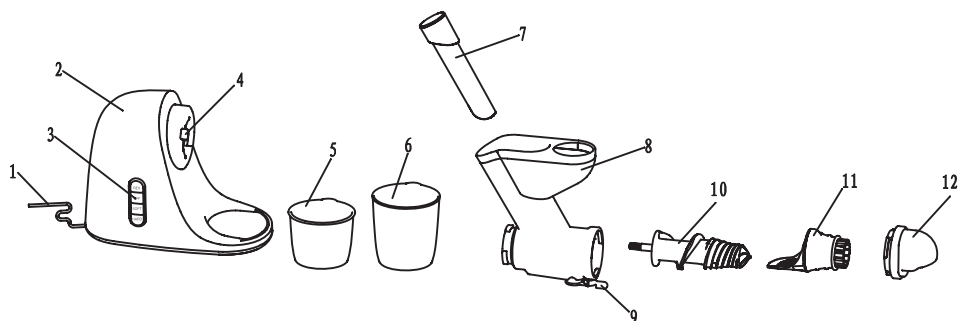
16. Do not put the juicer body into water or other liquids, nor flush it with water or other liquids to avoid damage the machine body.

17. Not allow to use steel wool, abrasive cleaner or corrosive liquid (e.g. petrol or acetone) to wash this product

18. This product should be stored in a place that children cannot reach. No allow persons with unsound extremities and sensation or mental disorders and persons who are short of related experience and knowledge (including children) to use or play with this product.

19. This product is only applicable to individual or home application.

Chapter II Parts and Functions

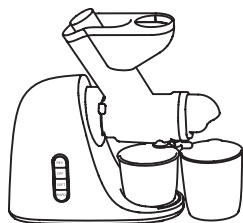


Serial number	Name of parts	Function introduction
1	Power Line	Used to power on and provide power.
2	Juicer Body	The main parts of the machine, including the motor and other parts. It is the source of this machine and provides power.
3	Power Switch	Control the working status of the product, including HARD (high-speed gear), SOFT (low-speed), OFF (suspension), REV (reverse).
4	Button	It is used to lock the juicing body and prevent the body from loosening from the machine body during operation. When you need to remove the juicing body from the machine body, you must press and hold the button.
5	Juice Cup	Catch and collect fruit juice separated from the juicing body.
6	Pomace Cup	Catch and collect pomace separated from the juice.
7	Pusher	When ingredients are placed, gently push the ingredients so that the ingredients are in full contact with the auger to increase the juicing efficiency.
8	Juicing body	It is the main parts of juicing. The ingredients are put in from the inlet on top of the juicing body, and discharge the juice and pomace through the juice outlet and pomace outlet.

9	Spin the lid of juice	Prevent the remaining juice from dripping onto the mainframe.
10	Auger	It is the main parts of juicer, which is used to convey the ingredients and grind the ingredients together with a juice strainer or squeezer.
11	Fine strainer (with screen inside)	Run in with the auger to grind the juiced ingredients and filter out the juice.
12	Juicing body cover	The main components of juicing connects the juicing body to play a role in security protection.

Chapter III Method of Application

- Before using this product for the first time, please thoroughly wash parts that touch with foods (see "Chapter V Maintenance and Preservation")



Key operation instructions:

"HARD" key: high-speed working key (suitable for extracting hard fruits and vegetables such as carrots, apples, pears);

"SOFT" key: low-speed working key (suitable for picking soft fruits and vegetables such as tomatoes, watermelons, grapes);

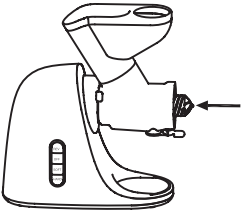
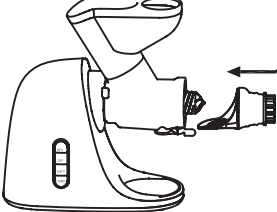
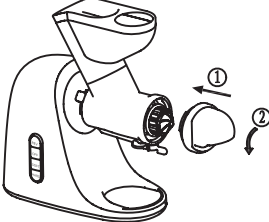
"OFF" key: motor workout key;

"REV" key: when the slag discharge is not smooth or plugged, the key is used. (Tip: when the slag discharge is not smooth or plugged, press this key, the propeller starts to reverse, and after a few seconds, press the "HARD" or "SOFT" button, and then the forward turn will continue to work.

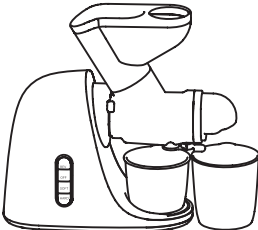
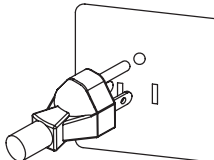
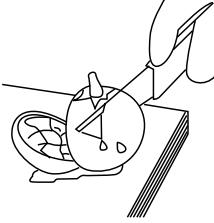
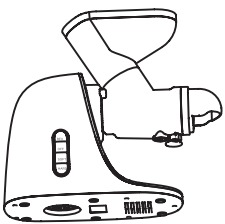
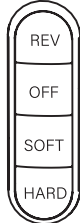
I. Product Usage

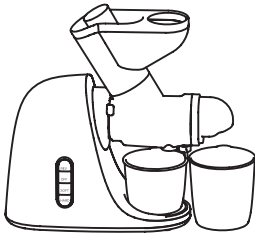
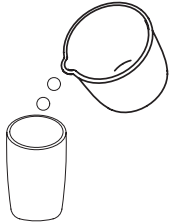
Follow these steps to install and use the product:

1. Juicing

	1	Connect the juicing body to the machine body: 1. Put the central position of the inlet of the juicing body to align the position of “unlocking sign” on the machine body (the three fasteners of the juicing body will be aligned). 2. Then rotate counterclockwise, and when you hear a "tick" sound, it shows that the juicing body is fully connected.
	2	Point the spiral propeller at the hole in the body and push it flat to the bottom. (If can't, you can easily point it by turning the propeller slightly)
	3	Inject the large hole of the juice mesh from the tail of the propeller, and the positioning bar of the juice mesh is pushed into the slot of the juice squeezer.
	4	Displace the three fastening slots on the juicing body cover from the three fastening slots on the juicing body, push into horizontally, and then rotated counterclockwise to screw tightly the juicing body cover and the juicing body.
	5	Place the juice cup next to the machine body and its open aligns the juice mouth of the juicing body.



	6	Put the pomace cup under the pomace outlet of the juicing body, close to the juice cup.
	7	Turn on the power and get ready for work. (Make sure the switch is off before turning on the power)
	8	Wash the fruits and vegetables and cut them into blocks that can be put into the inlet. Please remove kernels, hard seeds, thick or hard shell of fruits and vegetables first. Note: Fruits such as sugar cane, guava, mango, and passion fruit cannot be juiced with this machine.
	9	Check whether the juice outlet of the juice squeeze is in an open state (by rotating the lid of the juice outlet).
	10	Press the "SOFT" or "HARD" button of the switch (users choose according to different fruits, and the SOFT key is suitable for squeezing soft fruits and vegetables such as tomatoes, watermelons, grapes and other vegetables at low speeds; the HARD key is suitable for extracting hard fruits and vegetables such as carrots, apples and pears at high-speed gears). The product starts to work and the working time is ≤ 10 minutes. Do not touch the power switch with wet hands to avoid electric shock, electric leakage or fire.

	11 Put the ingredients into the feed inlet of the juicing body and push the ingredients with the push rod. .When ingredients are put in, the force to push the ingredients should not be so great, and it is advisable that the ingredients just can be cut off. (Don't put your fingers or other objects into the feed inlet of the juicing body! If the pomace cup or juice cup is full, should stop working and clean it before use.)
	12 When the ingredients are processed, the juice outlet no longer has juice outflow, turn off the switch, disconnect the power supply, and after the spiral propeller completely stops turning, turn out the juice mouth screw cover (the rotary cover seals the juice mouth), and then take the juice cup off the juice mouth. (The fresh juice should be drunk immediately. If it is exposed to the air for a while, its taste and nutritional value will be affected.) .Residues cannot be stored for long periods. .Do not touch the power switch with wet hands to avoid electric shock, electric leakage or fire.

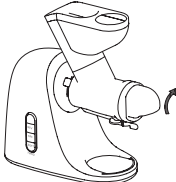
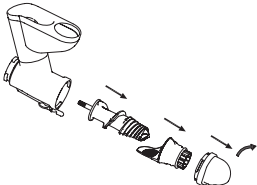
II. Tips for Fruit Selection

1. Select and use fresh fruits and vegetables, which contain more juice. Particularly suitable fruits include: pineapple, celery sticks, apples, cucumbers, spinach, melons, tomatoes, oranges, grapes, and the like.
2. Instead of paring the thin skin of fruits and vegetables, you only need to pare the thick skin of fruits and vegetables like oranges, pineapples, etc. Seeds of citrus fruits also need to be removed because they will bring bitterness to the juice.
3. Freshly juiced apple juice may quickly turn brown, and you can add a few drops of lemon juice to slow this process.
4. Leaves and leaf stems (such as lettuce) can be juiced with this machine
5. The nutrients of common fruits and vegetables are as follows:

Fruits/vegetables	Vitamins/mineral substances	KJ/Calorie
Apple	Vitamin C	200g= 150KJ (72 Calorie)
Apricot	Abundant in dietary fiber, containing kalium	30g= 85KJ (20Calorie)
Beet	Good sources of folic acid, dietary fiber, vitamin C and kalium	160g= 190KJ (45 Calorie)
Blueberry	Vitamin C	125g= 295KJ (70 Calorie)
Brussels sprouts	Vitamin C, B, B6, E, folic acid and dietary fiber	100g= 110KJ (26 Calorie)
Cabbage	Vitamin C, folic acid, kalium, B6 and dietary fiber	100g= 110KJ (26 Calorie)
Carrot	Vitamin A, C, B6 and dietary fiber	120g= 125KJ (30Calorie)
Celery	Vitamin C and kalium	80g= 55KJ (13Calorie)
Cucumber	Vitamin C	280g= 120KJ (29Calorie)
Foeniculum vulgare	Vitamin C and dietary fiber	300g= 145KJ (35 Calorie)
Grape	Vitamin C, B6 and kalium	125g= 355KJ (85 Calorie)
Kiwi fruit	Vitamin C and kalium	100g= 100KJ (40 Calorie)
Melon	Vitamin C, folic acid, dietary fiber and vitamin A	200g= 210KJ (50 Calorie)
Nectarine	Vitamin C, B3, kalium and dietary fiber	180g= 355KJ (85 Calorie)
Peach	Vitamin C, B3, kalium and dietary fiber	150g= 205KJ (49Calorie)
Pear	Dietary fiber	150g= 250KJ (60Calorie)
Pineapple	Vitamin C	150g= 245KJ (59 Calorie)
Raspberry	Vitamin C, ferrum, kalium and magnesium	125g= 130KJ (31Calorie)
Tomato	Vitamin C, dietary fiber, vitamin E, folic acid and vitamin A	100g= 90KJ (22 Calorie)

Chapter IV Maintenance and Preservation

1. Before washing this product, be sure to turn off the switch and disconnect the power supply.
2. Please timely wash this product after application.
3. The juicer body must not be washed with water. The stains on the body must be wiped with a drying rag or drying cotton cloth.
4. Please make sure the product is clean and dry before storage.
5. Please refer to the following steps to disassemble the juicer and then clean:

	1	Take the pusher and the juice cup down first.
	2	Hold the button near the juicing body down, and at the same time rotate the juicing body clockwise to take the body down. If the button is not pressed, the body can't be taken down.
	3	After the juicing body is disassembled, take the juicing body cover, the juice fine strainer and the auger down in proper order, and the removable parts can be cleaned with clear water.

Chapter V Product Safety Indexes

Rated voltage	120V ~
Rated power	200W
Rated frequency	60Hz
Continuous Working Hours	≤ 10 minutes
Interval	≥ 20 minutes

Chapter VI Fault Analysis and Troubleshooting

Fault phenomenon	Analysis of causes	Fault resolution
After connecting the power supply, turn on the switch, but this product cannot work.	1. The power plug is not plugged in properly 2. The outlet is in poor contact 3. The internal cable of the main unit is off or the circuit board is damaged.	1. Plug the power plug back in again 2. Replace the power socket and try again 3. Please contact with the Customer Service Email : support@aumate.com
When this product is used initially, the motor smells terrible.	This is not an abnormal occurrence	If the product still emits this odor after repeated use, Please contact with the Customer Service Email : support@aumate.com
This machine stops during the application.	1. The voltage is too low 2. Excessive or hard ingredients 3. The continuous working hour is too long	1. Check if the voltage is too low 2. Disconnect the power and remove the excess ingredients (Sugar cane cannot be juiced. Hard skin / hard core fruits and vegetables should be first removed the hard skin / hard core before juiced) 3. It is a normal phenomenon, and the motor will resume operation after a break
Noise at work	1. The auger and fine strainer are not fully installed, resulting in unsteady operation; 2. The start motor in the machine body breaks down. 3. Too noisy when some ingredients are juiced.	1. Fully install the auger and fine strainer. 2. Please contact with the Customer Service Email : support@aumate.com 3. The ingredients themselves have frictional sounds, which is a normal phenomenon.

It is difficult to unscrew the juicing body cover after juicing	1. There is oil stain on the surface of the juicing body cover; 2. The ingredients in the juice net are not juiced completely;	1. Clean the surface of the juicing body cover; 2. Continue to turn on the machine to squeeze the ingredients or press the reverse key for several seconds to turn the ingredients out of the juice net.
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Note:

- The above are analysis and resolution of common faults. As for other faults, please contact with the Customer Service Email: support@aumate.com



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