

## KNOW YOUR BREVILLE PRODUCT



**A. Unique Direct Central Feed System**

Ensures maximum juice extraction.

**B. 3 Inch Extra Wide Feed Chute**

Fits larger fruit and vegetables whole.

**C. Juicer Cover**

(Top shelf dishwasher safe)

**D. 3 Litre Pulp Container**

(Top shelf dishwasher safe)

**E. Stylish Stainless Steel Design**

**F. ON/OFF Switch**

**G. LCD Speed Indicator**

**H. Electronic Variable Speed Control Dial**

**I. Food Pusher**

For pushing whole fruit and vegetables down the feed chute.

(Not dishwasher safe)

**J. Die-Cast Metal Interlocking Safety Arm**

Stops the juicer operating without the juicer cover locked in place.

**K. Nutri Disc™**

Stainless steel, titanium reinforced micro mesh filter basket. (Top shelf dishwasher safe)

**L. Motor Drive Coupling**

**M. Filter Bowl Surround**

(top shelf dishwasher safe)

**N. 1.2 Litre Juice Jug and Lid**

With in-built froth separator.

(Top shelf dishwasher safe)

**O. Heavy Duty Motor**

With one year motor warranty.

**NOTE** : All Dishwasher Safe Parts are TOP SHELF ONLY



**P. Custom Designed Juice Nozzle**

Perfect for mess free juicing straight into a glass. (Top shelf dishwasher safe)

**Q. Cleaning Brush**

Flat end of brush assists in removal of pulp from the pulp container when juicing large quantities, nylon brush end makes for easy cleaning of the stainless steel Nutri Disc™.

(Top shelf dishwasher safe)

**R. Nutri Disc™**

Allows you to extract only the juice from fruit and vegetables.

**S. Built In Froth Separator**

Ensures juice froth is separated from juice when poured into a glass (If preferred).

**T. Juice Jug Lid**

Allows juicer to operate with the lid on, therefore eliminating any splatter during operation. Place lid onto juice jug to store juice in refrigerator.

## NOT SHOWN

Cord

Exits at rear of juicer and wraps around feet.

## NOTE

To retain froth in the juice jug simply remove the lid before pouring the juice.

# ASSEMBLING your Breville product

## BEFORE FIRST USE

Before using your juicer for the first time, remove any packaging material and promotional stickers and labels. Ensure the appliance is turned off and the power cord is unplugged.

Wash the filter bowl surround, Nutri Disc™, juicer cover, food pusher, pulp container and juice jug and lid in warm, soapy water with a soft cloth. Rinse and dry thoroughly. The motor base can be wiped with a damp cloth. Dry thoroughly.

## FOR USE WITH NUTRI DISC™

1. Place the motor base on a flat, dry surface such as a bench top. Ensure the appliance is turned OFF and the power cord is unplugged.
2. Place the filter bowl surround on top of the motor base.



3. Align the arrows at the base of the Nutri Disc™ with the arrows on the motor drive coupling and push down until it clicks into place. Ensure the Nutri Disc™ is fitted securely inside the filter bowl surround and onto the motor base.



4. Place the juicer cover over the filter bowl surround, positioning the feed chute over the Nutri Disc™ and lower into position.



5. Raise the safety locking arm up and locate it into the two grooves on either side of the juicer cover. The safety locking arm should now be in a vertical position and locked into place on top of the juicer cover.



6. Slide the food pusher down the feed chute by aligning the groove of the food pusher, with the small protrusion on the inside top of the feed chute. Continue to slide the food pusher down into the feed chute.



7. Place the pulp container into position by tilting the base of the pulp container away from the motor base and slide the top of the pulp container over the bottom of the juice cover. Tilt the base of the pulp container back into the motor base ensuring it is supported by the container support extending from under the motor base.



#### **NOTE**

To minimize cleaning, line the pulp container with a produce bag to collect the pulp. Pulp can then be used in other dishes, or as compost for the garden or discarded.

8. Place the juice jug provided under the spout on the right-hand side of the juicer. The juice jug lid can be used to avoid any splatter.

Alternatively you can fit the custom-designed juice nozzle over the juice spout and place a glass underneath. The juice nozzle will prevent splatter, ensuring mess free juicing.

## **OPERATING YOUR BREVILLE PRODUCT**

1. Wash selection of fruit and vegetables to be juiced.

#### **NOTE**

Most fruit and vegetables such as apples, carrots and cucumbers will not need to be cut or trimmed to size as these will fit whole into the feed chute. Ensure vegetables such as beets, carrots, etc. have all soil removed, are well washed and trimmed of leaves before juicing.

2. Ensure the juicer is correctly assembled. Refer to Assembling your juicer. Ensure the juice jug (or a glass) is placed under the spout and the pulp container is in position before commencing juicing.
3. Plug the power cord into a 110/120V power outlet. The LCD display will illuminate.
4. Press the ON/OFF switch on the control panel to ON. The juicer will start to operate at the selected speed. The speed can be changed at any time during the juicing process by adjusting the variable speed control dial.
5. With the motor running, place food into the feed chute and use the food pusher to gently guide food down. To extract the maximum amount of juice, always push the food pusher down slowly.
6. As fruit and vegetables are processed, juice will flow into the juice jug and the separated pulp will accumulate in the pulp container. The pulp container can be emptied during juicing by turning the juicer OFF at the control panel and then carefully removing the pulp container. Replace the empty pulp container into position before continuing to juice.

#### **NOTE**

After 3 minutes, the LCD display will automatically turn off if the ON/OFF switch is not turned ON, or a speed is not selected.

#### **NOTE**

The LCD display will illuminate continuously for 3 minutes before going into a sleep mode, where it will turn off automatically to conserve power.

The screen will come back on after activating the ON/OFF switch, the speed control dial, or the safety locking arm.

When the safety locking arm is not locked into place on top of the juicer cover, the LCD display will illuminate and flash with an "L", indicating that the safety locking arm should be locked into place.

When the safety locking arm is locked into place on top of the juicer cover, the LCD display will illuminate and display the selected speed setting. The speed can be changed by adjusting the variable speed control dial. For a quick juicing speed reference, use the speed guide displayed on the LCD screen, the speed selector table located on the pulp container, or refer to the speed selector table.

Hard fruits and vegetables will put excess strain onto the motor if a low speed is selected. Please refer to the speed selector table to determine the correct speed for the fruits and vegetables being juiced

#### **PREPARATION OF FRUIT AND VEGETABLES FOR JUICE EXTRACTOR SPEED SELECTOR TABLE**

FRUIT / VEGETABLES	SUGGESTED SPEED
Apples	5
Apricots (stone removed)	2
Beetroot (cleaned, trimmed)	5
Blueberries	1
Broccoli	4
Brussel Sprouts (trimmed)	5
Cabbage	4
Carrots (cleaned)	5
Cauliflower	4
Celery	5
Cucumber (peeled)	2
Cucumber - soft skinned	4
Fennel	5
Grapes (seedless)	1
Kiwi fruit (peeled)	2
Mangoes (peeled, stone removed)	2
Melons (peeled)	1
Nectarines (stone removed)	2
Oranges (peeled)	3
Peaches (stone removed)	2
Pears - hard (stalks removed)	5
Pears - soft (stalks removed)	2
Pineapple (peeled)	5
Plums (stone removed)	2
Raspberries	1
Tomatoes	1
Watermelon	1

**NOTE**

Use the speed selector table located on the pulp container for a quick and convenient juicing reference.

**NOTE**

The juicer will automatically stop operating if the motor is stalled for more than 10 seconds. This is a safety feature. Either too much food is being processed at one time or the pieces are not small enough. Try trimming food, cutting food into smaller pieces of even size and/or processing a smaller amount per batch.

To continue juicing, reset the Juicer by pressing the ON/OFF switch on the control panel to OFF. and remove power cord from power outlet, then clear the feed chute, finally plug power cord back into power outlet. Turn the appliance back on by pressing the ON/OFF switch to ON.

#### **NOTE**

Do not allow the pulp container to overflow as this may affect the operation of the appliance.

To minimize cleaning, line the pulp container with a produce bag to collect the pulp. Pulp can then be used in other dishes, or as compost for the garden or discarded.

To include the froth in with your juice, simply remove the lid of the juice jug when pouring juice into the glass.

#### **WARNING**

Never use fingers, hands or other utensils to push food down the feed chute or to clear the feed chute during operation. Always use the food pusher provided.

## **DISASSEMBLING YOUR BREVILLE PRODUCT**

### **JUICE EXTRACTOR**

1. Ensure the juicer is turned off by pressing the ON/OFF switch on the control panel to OFF. Then unplug the cord.
2. Remove the pulp container by tilting the base away from the motor base, then pull it out from under the juicer cover and the container support extending from under the motor base.



3. Use the grip handle located on the safety locking arm to lift the locking arm from the juicer cover and lower down out of position.



4. Lift the juicer cover off the juicer.



5. Remove the filter bowl surround with the Nutri Disc™ still in place.



6. To remove the Nutri Disc™ from the filter bowl surround, insert fingers under the grooves and lift the juice disc up.

For easy cleaning, it is recommended to remove the Nutri Disc™ over the sink.

#### **WARNING**

The Nutri Disc " contains small sharp blades to cut and process fruits and vegetables. Avoid touching blades when handling the filter basket.

## CARE & CLEANING

Ensure the juicer is turned off by pressing the ON/OFF button on the control panel to OFF. Then unplug the cord.

Ensure the juicer is correctly disassembled. Refer to Disassembling your juicer.

### NOTE

#### FOR EASIER CLEANING:

Clean as you go and avoid dried on juice or pulp residue.

Immediately after each use, rinse removable parts in hot water to remove wet pulp. Allow parts to air dry.

To minimize cleaning, line the pulp container with a produce bag to collect the pulp. Pulp can then be used in other dishes or as compost for the garden or discarded.

#### CLEANING THE MOTOR BASE

1. Wipe the motor base with a soft, damp cloth then dry thoroughly.
2. Wipe any excess food particles from the power cord.

### NOTE

Do not use abrasive scouring pads or cleaners when cleaning the parts or motor base as they may scratch the surface.

#### CLEANING THE FILTER BOWL SURROUND, JUICER COVER, FOOD PUSHER, PULP CONTAINER

1. Wash all parts in warm soapy water with a soft cloth. Rinse and dry thoroughly.

### NOTE

The filter bowl surround, juicer cover and pulp container are dishwasher safe, (top shelf only)

#### CLEANING THE NUTRI DISC™

For consistent juicing results always ensure that the Nutri Disc™ is thoroughly cleaned using the supplied cleaning brush.

1. Soak the Nutri Disc™ in hot soapy water for approximately 10 minutes immediately after juicing is completed. If pulp is left to dry on the filter it may clog the fine pores of the filter mesh thereby lessening the effectiveness of the juicer.
2. Using the cleaning brush, hold the juice disc under running water and brush from the inside of the basket to the outer rim. Avoid touching the small sharp blades in the center of the Nutri Disc™. After cleaning the Nutri Disc™, hold it up towards a light to ensure the fine

mesh holes are not blocked. If the holes are blocked, soak the Nutri Disc™ in hot water with 10% lemon juice to loosen the blocked holes. Alternatively, wash the Nutri Disc™ in the dishwasher.



### **WARNING**

Do not immerse the motor base in water or any other liquid.

The center of the Nutri Disc™ and feed chute contains small sharp blades to process fruit and vegetables during the juicing function. Do not touch blades when handling the Nutri Disc™ or feed chute.

### **NOTE**

The Nutri Disc™ is dishwasher safe, (top shelf only)

- Do not soak the Nutri Disc™ in bleach or other abrasive cleansers.
- Always treat the Nutri Disc™ with care as it can be easily damaged.

### **CLEANING THE JUICE JUG**

1. Rinse the juice jug and lid with froth attachment under running water.
2. Wash both parts in warm soapy water with a soft cloth. Rinse and dry thoroughly.

### **NOTE**

The juice jug and lid are dishwasher safe (top shelf only).

### **REMOVING STUBBORN OR STRONG FOOD STAINS AND ODORS**

Discoloration of the plastic may occur with brightly colored fruit and vegetables. To help prevent this, wash parts immediately after use. If discoloration does occur, the plastic parts can be soaked in water with 10% lemon juice or they can be cleaned with a non abrasive cleaner.

# TROUBLESHOOTING



POSSIBLE PROBLEM	EASY SOLUTION
<b>Machine will not work when turned ON</b>	<ul style="list-style-type: none"> <li>• The safety locking arm may not be correctly engaged in the vertical operating position with the locking arm located into the two grooves on either side of the juicer cover.</li> </ul>
<b>Motor appears to stall when juicing</b>	<ul style="list-style-type: none"> <li>• Wet pulp can build up under the juicer cover if the juicing action is too vigorous. Try slower juicing action by pushing the food pusher down slower. Follow Disassembling and Cleaning instructions and clean the filter bowl surround, the juice disc and the juicer cover.</li> </ul>
	<ul style="list-style-type: none"> <li>• The juicer will automatically stop operating if the motor is stalled for more than 10 seconds. Either too much food is being processed at one time or the pieces are not small enough. Try trimming the food or cutting into smaller pieces of even size and processing a smaller amount per batch. To continue juicing, reset the juicer by pressing the 'On/Off' switch on the control panel to 'Off' then turn the appliance back on by pressing 'On/Off switch to 'On'.</li> </ul>
	<ul style="list-style-type: none"> <li>• Hard fruits and vegetables will put excess strain onto the motor if a low speed is selected. Please refer to the juicing guide to determine the correct speed for the fruits and vegetables selected for juicing.</li> </ul>
<b>Excess pulp building up the Nutri Disc™</b>	<ul style="list-style-type: none"> <li>• Stop the juicing process and follow Disassembling Instructions. Remove the juicer cover, scrape off pulp, reassemble and begin juicing again. Try alternating (soft and hard) vegetable and fruit varieties.</li> </ul>
<b>Pulp too wet and reduced extracted juice</b>	<ul style="list-style-type: none"> <li>• Try a slower juicing action.</li> <li>• Remove Nutri Disc™ and thoroughly clean mesh walls with a cleaning brush, Rinse the Nutri Disc™ under hot water. If the fine mesh holes are blocked, soak the basket in a solution of hot water with 10% lemon juice to unblock the holes or wash in the dishwasher. This will remove excess fiber build up (from fruit or vegetables) which could be inhibiting the juice flow.</li> </ul>



<p><b>Juice leaks between the rim of the juicer cover</b></p>	<ul style="list-style-type: none"> <li>• Try a slower juicing speed and push the food pusher down the feed chute more slowly.</li> </ul>
<p><b>Juice sprays out from spout</b></p>	<ul style="list-style-type: none"> <li>• Use juice jug and lid provided, or if juicing into a glass use the custom designed juice nozzle.</li> <li>• Try using fruits with more water content to help flush through the contents. Additionally, try a slower juicing action by feeding one piece in at a time and by pushing the food pusher down more slowly.</li> </ul>

## **TIPS ON JUICING**

### **THE INSIDE INFORMATION ON JUICING**

Although the juice drinks contained in this booklet were developed with flavor, texture and aroma at the forefront, the health benefits certainly add to the pleasurable taste experience.

70% of the nutrient content of fruit and vegetables is found in the juice. Liquids extracted from fresh fruits and vegetables form an important part of a well-balanced healthy diet. Fresh fruit and vegetable juices are an easy source of vitamins and minerals. Juices are rapidly absorbed into the blood stream therefore being the quickest way in which the body can digest nutrients.

When you make your own fruit and vegetable juices, you have complete control over what is included. Select the ingredients and decide if you need to add sugar, salt or other flavoring agents after juicing. Freshly extracted juices should be consumed immediately after they have been processed to avoid a loss of vitamin content.

### **PURCHASING AND STORAGE OF FRUIT AND VEGETABLES**

- Always wash fruit and vegetables before juicing.
- Always use fresh fruit and vegetables for juicing.
- To save money and obtain fresher produce, purchase fruit or vegetables that are in season. Refer to the Fruit and Vegetable Facts chart.
- Keep your fruit and vegetables ready for juicing by washing and drying them before storing
- Most fruits and hardier type vegetables can be stored at room temperature. The more delicate and perishable items such as berries, leafy greens, celery, cucumbers and herbs should be stored in the refrigerator until required.

## PREPARATION OF FRUIT AND VEGETABLES FOR JUICER ATTACHMENT

- If using fruits with hard or inedible skins such as mangoes, citrus, melons or pineapple, always peel before juicing.
- Some vegetables, such as cucumbers, can be processed un-peeled depending on the softness of the skin and the juicing requirements.
- All fruits with large pits, hard seeds or stones such as nectarines, peaches, mangoes, apricots, plums and cherries must be pitted before juicing.
- Ensure vegetables such as beets, carrots, etc. have all soil removed, are well washed and trimmed of leaves before juicing.
- Ensure fruits such as strawberries are hulled before juicing and pears have their stalks removed.
- Citrus fruit can be juiced in the juicer but remove the skin and excess pith before juicing.
- A small amount of lemon juice can be added to apple juice to reduce discoloration.

### NOTE

Your juicer makes invigorating, frothy orange juice. Simply peel the oranges and remove any excess pith before juicing. It is best to refrigerate oranges before juicing.

## FRUIT & VEGETABLE FACTS

FRUIT AND VEGETABLES	BEST SEASON TO BUY	STORAGE	NUTRITIONAL VALUE	CALORIE COUNT
Apples	Autumn/ Winter	Vented produce bags in refrigerator	High in Dietary Fiber and Vitamin C	166g Apple =80 cal
Apricots	Summer	Unwrapped in crisper of refrigerator	High in Dietary Fiber Contains Potassium	55g Apricot =19 cal
Bananas	Autumn/ Spring	Room temperature	Vitamins B6 & C, Potassium, Dietary Fiber	100g Banana =90 cal
Beets	Winter	Cut off tops, then refrigerate unwrapped	Good source Folate and Dietary Fiber Vitamin C and Potassium	160g Beets =79 cal
Blueberries	Summer	Cover in the refrigerator	Vitamin C	100g Blueberries =52 cal
Broccoli	Autumn/ Winter	Produce bag in refrigerator	Vitamin C, Folate, B2, B5, E, B6 and Dietary Fiber	100g Broccoli =31 cal
Brussel Sprouts	Autumn/ Winter	Unwrapped in crisper of refrigerator	Vitamin C, B2, B6, E, Folate and Dietary Fiber	100g Brussel Sprouts =37 cal
Cabbage	Winter	Wrapped, trimmed in the refrigerator	Vitamin C, Folate, Potassium B6 and Dietary Fiber	100g Cabbage =22 cal
Carrots	Winter	Uncovered in refrigerator	Vitamin A, C, B6 and Dietary Fiber	100g Carrots =33 cal
Cauliflower	Autumn/ Winter	Remover outer leaves, store in produce bag in refrigerator	Vitamin C, B5, B6 Folate Vitamin 5 and Potassium	100g Cauliflower =24.5 cal
Celery	Autumn/ Winter	Refrigerate in produce bag	Vitamin C and Potassium	100g stick =15 cal
Cucumber	Summer	Crisper in refrigerator	Vitamin C	100g Cucumber =12 cal
Fennel	Autumn to Spring	Refrigerate	Vitamin C, Dietary Fiber, Folate	100g Fennel =19 cal
Grapefruit	All year round	Room temperature	Vitamin C *, Bioflavornoids, Lycopene, Dietary Fiber	100g Grapefruit =33 cal

FRUIT AND VEGETABLES	BEST SEASON TO BUY	STORAGE	NUTRITIONAL VALUE	CALORIE COUNT
Grapes (Seedless)	Summer	Produce bag in refrigerator	Vitamin C, B6 and Potassium	100g Grapes =60-83 cal
Kiwi Fruit	Winter/ Spring	Crisper in refrigerator	Vitamin C and Potassium	100g Kiwi Fruit =52 cal
Mangoes	Summer	Covered in refrigerator	Vitamin A, C, B1, B6 and Potassium	207g Mango =113 cal
Melons including Watermelon	Summer/ Autumn	Crisper in refrigerator	Vitamin C, Folate, Dietary Fiber and Vitamin A	200g Melon =50 cal
Nectarines	Summer	Crisper in refrigerator	Vitamin C, B3, Potassium and Dietary Fiber	151g Nectarines =66 cal
Oranges	Winter/ Autumn/ Spring	Cool, dry place for 1 week, transfer to refrigerator to keep longer	Vitamin C	131g Orange =54 cal
Peaches	Summer	Ripen at room temperature then refrigerate	Vitamin C, Potassium, Dietary Fiber, Beta Carotene	100g Peaches =42 cal
Pears	Autumn/ Winter	Ripen at room temperature then refrigerate	Vitamin C & E Dietary Fiber	161g Pear =93 cal
Pineapple	Spring/ Summer	Store in a cool place	Vitamin C & E Dietary Fiber	100g Pineapple =43 cal
Spinach	All year round	Refrigerate	Vitamin B6, C, E, Beta carotene, Folate, Magnesium, Potassium, Dietary Fiber	100g Spinach =15 cal
Sweet Potato	All year round	Store in cool place	Vitamins C, E, Beta Carotene, Dietary Fiber	100g Sweet Potato =65 cal
Tomatoes	Late Winter to early Summer	Ripen at room temperature	Lycopene, Vitamin C, E, Folate, Dietary Fiber	100g Tomatoes =15-17 cal

### Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.

