

# Hamilton Beach®

## *Juice Extractor*

READ BEFORE USE

## *Centrifugeuse*

LIRE AVANT L'UTILISATION

## *Extractor de jugo*

LEA ANTES DE USAR

Le invitamos a leer cuidadosamente este instructivo antes de usar su aparato.



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## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should be observed, including the following:

1. Read all instructions before operating.
2. To protect against risk of electrical shock, do not immerse cord, plug, or motor base in water or other liquid.
3. This appliance is not intended for use by children. Close supervision is necessary when this appliance is used near children. Do not allow children to use this appliance.
4. Always turn appliance OFF and unplug cord from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contacting moving parts. Keep fingers out of food chute.
6. Never feed food by hand—always use the food pusher.
7. Always make sure the juice extractor is properly and completely assembled before the motor is turned on. The unit will not turn ON unless properly assembled. Do not release safety latches while juice extractor is in operation.
8. Never operate without pulp bin in place.
9. Be sure to turn switch to OFF position after each use of your juice extractor. Make sure the motor stops completely before disassembling.
10. Do not put fingers or other objects into the juice extractor food chute while it is in operation. If food becomes lodged in the opening, use food pusher to push it down. When this method is not possible, turn the motor off, unplug the cord from the outlet, and disassemble juicer to remove the remaining food.
11. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. Call our toll-free customer service number for information on examination, repair, or electrical or mechanical adjustment.
12. The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock, or injury.
13. Do not use outdoors.
14. Do not let cord hang over edge of table or counter, or touch hot surfaces, including stove.
15. Do not leave juice extractor unattended while it is operating.
16. Blades are sharp; handle carefully. Do not touch the small cutting blades in the base of the stainless steel cutter/strainer.
17. Keep hair, clothing, and jewelry, as well as spatulas and other utensils, away from food chute during operation to prevent the possibility of severe injury to persons and/or damage to the appliance.
18. Do not use the appliance if the rotating cutter/strainer is damaged.
19. Always use the juice extractor on a dry, level surface.
20. Any maintenance other than cleaning should be performed by an authorized service center.
21. To reduce the risk of personal injury and/or damage to the appliance, do not use bent, dented, or otherwise damaged cutter/strainer.

## SAVE THESE INSTRUCTIONS!

### Other Consumer Safety Information

This appliance is intended for household use only.

**WARNING! Shock Hazard:** This appliance has a polarized plug (one wide blade) that reduces the risk of electric shock. The plug fits only one way into a polarized outlet. Do not defeat the safety purpose of the plug by modifying the plug in any way or using an adapter. If the plug does not fit, reverse the plug. If it still does not fit, have an electrician replace the outlet.

The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in, or tripping over, a longer cord. If a

longer cord is necessary, an approved extension cord may be used. The electrical rating of the extension cord must be equal to or greater than the rating of the appliance. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or accidentally tripped over.

The cutter/strainer is a delicate screen. If bent or damaged, do not use, as it could break into small pieces and cause personal injury and/or damage the appliance. Call our toll-free customer service number to order a new cutter/strainer. Replace cutter/strainer when it shows signs of wear.

# Know Your Juice Extractor

## **⚠ WARNING**

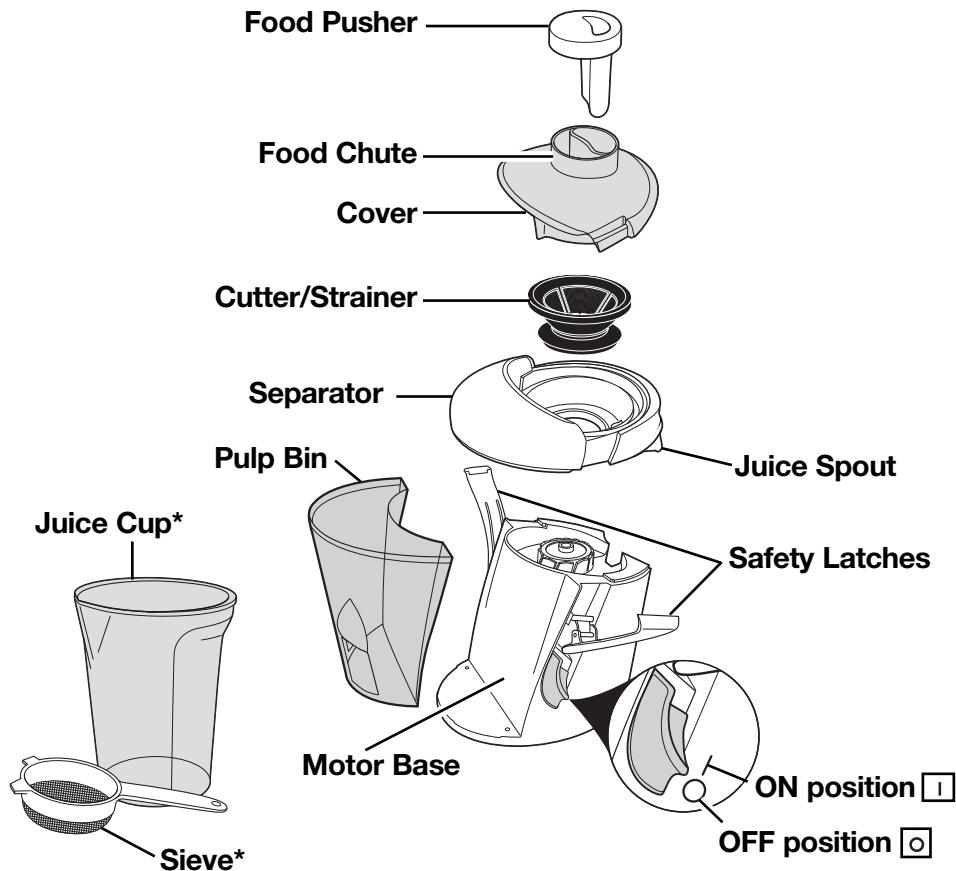
The cutter/strainer may fly apart during use if it is damaged, resulting in the risk of cuts and bruises.

To reduce risk of personal injury:

- Never wash cutter/strainer in a dishwasher.
- Always inspect cutter/strainer before each use.
- Never use a cracked, bent, or damaged cutter/strainer.

**To Disassemble:** Unplug cord from outlet. Unlock both safety latches by pulling out bottom of latch. Remove cover; then lift up separator with cutter/strainer.

**Before First Use:** After unpacking the juice extractor, wash everything except the base in warm, soapy water. Rinse and dry immediately. Never immerse the base in water; wipe it with a damp cloth.



\*Optional accessory on select models

## *How to Assemble*

Read and follow instructions in “Know Your Juice Extractor—Before First Use.”

1. Place separator on top of motor base as shown on page 3.
2. Place cutter/strainer into separator and gently push until firmly in place. Once in place, the cutter/strainer should spin easily.
3. Place cover on top of separator and cutter/strainer.
4. Position the top of both safety latches in place; then push in at bottom to lock. Lock both sides.  
**DO NOT OPERATE UNIT UNTIL SAFETY LATCHES ARE LOCKED.**
5. Put pulp bin in place. Slide top in first, then bottom, and snap into place.
6. Place a container in position under juice spout.  
**NOTE:** Check the pulp bin frequently. It is important to empty the pulp bin when full and to clean out the separator.

## *How to Use*

### **⚠ WARNING** Laceration Hazard.

Never use fingers or utensils other than the food pusher as a food pusher. Food should be placed in food chute only when unit is operating. Food can be continuously placed in food chute without having to turn off unit.

1. For more information, see “Juicing Tips and Techniques.”
2. Cut food into pieces to fit the food chute.
3. Plug cord into 120-volt AC outlet.
4. Be sure a juice container and the pulp bin are in place.
5. Push switch up to turn on. The unit will not turn on until safety latches have been closed.
6. Place food in food chute and press down gently and slowly with food pusher.
7. When pulp bin is full, turn unit off. It is very important to empty the pulp bin when full. For best performance, empty pulp bin and clean cutter/strainer and separator often.
8. When juicing is completed, or when pulp bin or juice container need to be emptied, turn unit off and unplug from outlet. Immediately wash cutter/strainer according to instructions.

## Important Information

- The juice extractor is manufactured for NORMAL HOUSEHOLD USE. If you have large quantities, such as 10 pounds or more, process in small batches, allowing motor to cool completely between uses.
- When juicing CARROTS, DO NOT PACK food chute. Place carrots in food chute one by one, and press down gently with food pusher.
- DO NOT OVERLOAD THE FOOD CHUTE. For best results, simply drop food pieces, one at a time, into chute. Gently and slowly press down with food pusher. This will extract the maximum amount of juice.
- If the juice extractor SEEMS TO STRUGGLE or slow down, turn the unit OFF and unplug. Thoroughly wash the cutter/strainer and separator according to instructions. Reassemble and continue juicing.

## Juicing Tips and Techniques

Wash fruits and vegetables thoroughly. Remove pits, stones, and large seeds from apricots, cherries, peaches, plums, etc. Remove rind from thick-skinned fruits and vegetables, such as oranges, lemons, grapefruit, tangerines, watermelons, pineapples, and winter squash.

- Juicing avocados or bananas produces a puree rather than a juice.
- Form leafy vegetables into compact balls or rolls before inserting into food chute.
- One pound of raw produce usually yields one cup (8 ounces) of juice.
- When working with large quantities of fruits and vegetables, be sure to stop unit to empty pulp bin as it begins to fill. The cutter/strainer should also be cleaned, since the extraction will decrease considerably.
- If you desire a clear juice, filter juice through layers of cheesecloth or a coffee filter. This will also remove any foam which results during juicing.
- To keep juices from discoloring during storage, add a few teaspoons of lemon juice.
- Serve juices immediately, since the flavor and nutrient content decreases rapidly when juices are stored. If it is necessary to juice fruits and vegetables some time before serving, cover container tightly and refrigerate. Do not store for more than 24 hours.
- The flavor, color, and consistency of freshly juiced fruits will be different from canned juices.
- Substitute fruit or vegetable juices for stock or water in cooking.
- Some pulp remaining in juice is normal. It increases the juice's flavor and nutritional value.
- Potato juice can be used in place of cornstarch or flour as a thickening agent in gravies and soups.
- Vegetable juice mixed with carrot juice will produce a sweeter vegetable flavor.
- Freeze vegetable pulp for use in making soups.
- The softer the texture of a fruit or vegetable, the thicker the juice produced. Apricots, peaches, pears, melons, and strawberries are soft-textured fruits. The juice that is extracted from these fruits is very thick and is known as nectar. It is best to combine these juices with thinner juices, such as carrot or apple. Beet greens, parsley, spinach, and watercress yield very rich and thick juices. They are very strong-flavored and taste best when combined with other fruits and vegetables.
- The optional sieve may be used to further reduce pulp and foam.

## *Cleaning and Storing*

**⚠ WARNING Shock Hazard.** Do not immerse motor base in water or any other liquid.

To prolong the life of the juice extractor, it is recommended that all washable parts be washed immediately after each use.

The cutter/strainer is a very delicate screen subject to wear, and therefore is not covered under warranty. Do not wash in an automatic dishwasher. If bent or damaged, do not use, since it could break into small pieces and cause personal injury and/or damage the appliance. Call the toll-free customer service number to order a new cutter/strainer. Replace cutter/strainer when it shows signs of wear.

1. Turn OFF and unplug from electrical outlet.
2. Empty pulp bin and juice container.
3. Unlock safety latches. Remove cover. Remove separator with cutter/strainer immediately after using. Do not let food dry and harden on the cutter/strainer. For hard to remove particles, use a plastic bristle brush or toothbrush.
4. Wash food pusher, cover, separator, pulp bin, and any juice container in hot, soapy water. Rinse, dry, and reassemble for storage. These parts may also be washed in the dishwasher.
5. DO NOT WASH the cutter/strainer in the dishwasher. The cutter/strainer teeth are sharp. Handle carefully. Wash the cutter/strainer in hot, soapy water. Rinse; then let dry.
6. Some foods may stain plastic parts. To treat stained parts, make a paste of baking soda and water and rub on stained area with a damp cloth. Rinse and dry.  
**NOTE:** Carrots will stain the unit permanently.
7. Wipe outside of base with a damp cloth. Never immerse base in water.

# Recipes

The following drink recipes yield a single serving of 6 to 10 ounces (175–300 ml).

## Red Tango

½ cup (125 ml) cranberries  
2 tangerines  
½ teaspoon (2.5 ml) sugar  
Juice cranberries, then tangerines.  
Add sugar to juice.

## Sweet Cranberry Zing

¼-inch (6 mm) slice fresh ginger  
½ cup (125 ml) cranberries  
1½ cups (375 ml) white grapes  
Sugar to taste  
Juice ginger first, then cranberries, then grapes. Add sugar to juice if needed.

## Autumn Zing

⅛-inch (3 mm) slice fresh ginger  
2 whole carrots  
½ apple  
Juice ginger first, then carrots, then apple.

## Tropical Morning

2 oranges  
¼ fresh pineapple  
Juice oranges and pineapple.

## Mango Pineapple Zing

¼-inch (6 mm) slice fresh ginger  
½ mango  
¼ fresh pineapple  
Juice ginger first, then mango, then pineapple.

## Cranberry Breeze

½ cup (125 ml) cranberries  
1 apple  
1 cup (250 ml) white grapes  
Juice cranberries first, then apple and grapes.

## Kiwi Surprise

1 kiwi fruit, not peeled  
¼ lime  
1⅓ cups (280 ml) white grapes  
Sugar to taste  
Juice kiwi first, then lime and grapes.  
Add sugar to juice if needed.

## Dawn Delight

½ beet  
1 celery stalk  
1 apple  
Juice beet first, then celery and apple.

## Paradise Sunrise

½ mango  
1 cup (250 ml) strawberries  
½ cup (125 ml) white grapes  
Juice mango first, then strawberries and grapes.

## Melon Delight

⅓ honeydew melon  
¼ cantaloupe  
¼ cup (60 ml) white grapes  
Juice honeydew first, then cantaloupe and grapes.

## Sweet Banana Delight

½ banana  
1½ apples  
1 (5 ml) teaspoon honey  
Juice banana first, then apple. Add honey to juice.

## Berry Blitz

½ cup (125 ml) cranberries  
½ cup (125 ml) raspberries  
½ cup (125 ml) strawberries  
½ cup (125 ml) white grapes  
1 teaspoon (5 ml) honey  
Juice cranberries first, then raspberries, strawberries, and grapes. Add honey to juice.

## Cinnamon Special

2 apples  
Cinnamon  
Slice apples. Generously sprinkle with cinnamon and push slices through juice extractor.

### **Banana Citrus Surprise**

½ banana  
1 tangerine  
½ cup (125 ml) white grapes  
Juice banana first, then tangerine and grapes.

### **Veggie Patch**

¼ small head cabbage  
1 celery stalk  
1 apple  
Juice cabbage first, then celery and apple.

### **Tomato Zest**

½ small clove garlic  
¼ green pepper  
1 celery stalk  
1 large tomato  
Juice garlic and green pepper first, then celery and tomato.

### **Orange Zing**

3 oranges  
⅛-inch (3 mm) slice fresh ginger  
Juice oranges with ginger slice.

### **Garden Glory**

¼ small head cabbage  
1-2 fresh basil leaves  
1 stalk broccoli (3-4 florets with stalk)  
1 celery stalk  
1 apple  
Juice cabbage and basil first, then broccoli, celery, and apple.

### **Apple Tang**

1 apple  
1 tangerine  
Juice apple, then tangerine.

### **Spicy Veggie Delight**

2 broccoli florets with stalk  
¼ green pepper  
1 carrot  
1 celery stalk  
1 tomato  
Hot sauce to taste  
Juice broccoli and green pepper first, then carrot, celery, and tomato. Add hot sauce.

### **Vegetable Cocktail**

8 medium tomatoes  
1 lemon, peeled  
1 stalk celery  
1 medium carrot  
1 slice of onion  
1 teaspoon (5 ml) Worcestershire  
½ teaspoon (2.5 ml) salt  
Process fruit and vegetables. Stir in seasonings. **Makes 3 cups (750 ml).**

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## *Limited Warranty*

This warranty applies to products purchased in the U.S. and Canada. This is the only express warranty for this product and is in lieu of any other warranty or condition.

This product is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of original purchase. During this period, your exclusive remedy is repair or replacement of this product or any component found to be defective, at our option; however, you are responsible for all costs associated with returning the product to us and our returning a product or component under this warranty to you. If the product or component is no longer available, we will replace with a similar one of equal or greater value.

This warranty does not cover glass, filters, wear from normal use, use not in conformity with the printed directions, or damage to the product resulting from accident, alteration, abuse or misuse. This warranty extends only to the original consumer purchaser or gift recipient. Keep the original sales receipt, as proof of purchase is required to make a warranty claim. This warranty is void if the product is used for other than single-family household use.

We exclude all claims for special, incidental and consequential damages caused by breach of express or implied warranty. All liability is limited to the amount of the purchase price. **Every implied warranty, including any statutory warranty or condition of merchantability or fitness for a particular purpose, is disclaimed except to the extent prohibited by law, in which case such warranty or condition is limited to the duration of this written warranty.** This warranty gives you specific legal rights. You may have other legal rights that vary depending on where you live. Some states or provinces do not allow limitations on implied warranties or special, incidental or consequential damages, so the foregoing limitations may not apply to you.

To make a warranty claim, do not return this appliance to the store. Please call 1.800.851.8900 in the U.S. or 1.800.267.2826 in Canada or visit [hamiltonbeach.com](http://hamiltonbeach.com) in the US or [hamiltonbeach.ca](http://hamiltonbeach.ca) in Canada. For faster service, locate the model, type, and series numbers on your appliance.