

This Owner's Manual is provided and hosted by Appliance Factory Parts.



Juiceman JM850 Owner's Manual

[Shop genuine replacement parts for Juiceman JM850](#)



[Find Your Juiceman Juicer Parts - Select From 17 Models](#)

----- Manual continues below -----

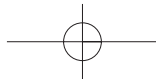
Juiceman®



Automatic Juice Extractor Model JM850

INSTRUCTIONS & GUARANTEE





Read these instructions before use and keep them safe. If you pass the Juiceman® on, pass on the instructions too.

You may find a plastic label on the Juiceman®, listing its features – peel this off. Remove all packaging, including any packing between the bottom of the feed tube and the grating sieve, but keep it until you are satisfied that the product is working.

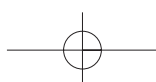
Important safeguards

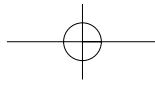
1. Don't put the motor unit in water or any other liquid, don't use your Juiceman® in the bathroom or near any source of water, and don't use it outdoors.
2. This appliance must only be used by or under the direct supervision of a responsible adult.
3. Check that the clamps are in place before using your Juiceman®.
4. Don't use fingers or cutlery to push food down the feed tube, use only the pusher provided.
5. Don't remove the cover until the grating sieve has come to a complete stop.
6. Don't use your Juiceman® if the grating sieve is damaged.
7. Take care when handling the grating sieve, otherwise you may cut yourself.
8. Don't use the Juiceman® without putting the pulp container in place.
9. Switch your Juiceman® off and unplug it before moving, dismantling or cleaning.
10. Position your Juiceman® on a dry, firm, level surface, close to a power socket and out of reach of children and infirmed persons.
11. Route the mains lead so that it doesn't overhang and can't be tripped over or caught accidentally.
12. Keep your Juiceman® and the mains lead away from hotplates, hot hobs or burners.
13. Don't let the juice container overflow. If the liquid gets under the unit, it may be sucked into the motor, damaging it.
14. Don't run your Juiceman® continuously. To avoid overheating, switch it off when you're not juicing, e.g. when you empty the juice or pulp containers, and when you're preparing the produce for juicing.
15. Don't fit accessories or attachments other than those supplied by the manufacturer.
16. Don't use your Juiceman® for any purpose other than those described in these instructions.
17. Don't operate your Juiceman® after it malfunctions or if the mains lead or plug is damaged. The Juiceman® must be returned for repair or replacement in order to avoid hazard.
18. This appliance is not intended for use by children or infirmed persons.
19. Always return to supplier for repair.
20. Do not put your fingers or other objects into the Juicer opening while it is in operation. If food becomes lodged in opening, use Food Pusher or another piece of fruit or vegetable to push it down. When this method is not possible turn the Motor OFF, unplug Juicer from electrical outlet, and disassemble Juicer to remove remaining food.



DANGER
Electric
Shock Risk

Household use only





Drink your RDA?

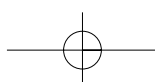
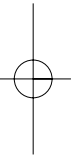
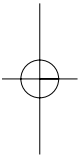
We all know we're supposed to eat at least 5 servings of fruit and vegetables a day, but most of us don't bother. Juicing is an ideal way of implementing (or even better, supplementing) a healthful diet. You still need to eat some fruit and veg for the fibre, but you can get much of the vitamin, mineral, protein, carbohydrate, and chlorophyll content from drinking the juice. Drinking juice isn't as boring as chomping your way through a mountain of veg either, so why not drink part of your RDA (Recommended daily amount/allowance)?

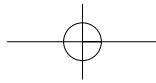
Con the kids?

Sneak up on the kids and dump a few healthy items into their diet without them realising what you're up to. Don't spoil things by telling them it's healthy – tell them it's fun, tell them it's funky, blend fruits and vegetables together to make it taste strange, add a swirl of beetroot juice to make it look weird.

In a hurry?

It's a great no-fat/low-fat way to replace electrolytes after a workout, as a quick nutritious snack if you're in a hurry, or as a light low-calorie meal if you're watching your weight.





Buy quality

Buy organically grown produce whenever you can, to reduce your intake of insecticide and fertiliser residues.

Use good quality, fresh, ripe fruit and vegetables. Soft vegetables or overripe fruit can make the juice thick, cloudy, and funny-tasting.

Wash all fruit and vegetables. Use a brush on the harder ones. Remove the outer leaves on non-organic produce. Peel any non-organic or waxed fruit or vegetables. Cut out and discard bruises and blemishes as these may affect the taste of the juice.

Apples & pears

Core apples and discard the cores/seeds – the seeds are not good for you, and they may escape through the top of the Feed Top while juicing. Produce such as apricots, plums, pears, peaches, and tomatoes should be firm for best results.

Bananas

Don't try to juice bananas – the residue will clog the grating sieve.

Oranges, grapefruit and tangerines

Peel oranges, grapefruit and tangerines, as the oil in their skins is bitter and difficult to digest. The pith is also bitter.

Pomegranates

Remove the skin and pith – they really don't taste nice.

Rhubarb

Rhubarb leaves are poisonous – they mustn't be juiced or eaten.

Skin and stalks

Your Juiceman® is packed with power – it'll cope with raw beetroot. You can leave the rind/skin on most produce (even melon and pineapple) and you don't need to remove stalks, stems, leaves or fern.

Smelly veg

Don't juice anything really strong or pungent, like onions or garlic. No matter how well you clean your Juiceman®, you'll never get rid of the taste.

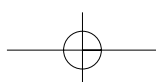
Stones

Remove and discard stones, peach pits and other big seeds. Melon seeds, pomegranate seeds, and small seeds in raspberries, Kiwi fruit and strawberries can be left in.

Watermelon

Watermelon rind can be left on, but some people find the taste a bit "green". Try a bit first and see what you think. If you remove the rind you'll miss out on many of the nutrients, but it's not medicine – it's meant to taste nice.

The Juiceman® JM850 is designed to make juicing easier with an over-sized Feed Tube to accommodate larger produce - feed most whole apples and oranges, tangerines, ginger, beets, pineapple or melons. Make sure produce can be fed comfortably into the Feed Tube - if not, cut the fruit and vegetables down so they'll go through the feed tube. Use the pusher to clear anything that sticks, to push down the last bits of fruit, and to push down carrots, celery and other long fruit and veg. Bunch up leafy greens, parsley, wheat grass and beansprouts into a small tight ball and push down the feed tube with the pusher.

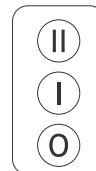


Before use

Remove all packaging, including any packing between the bottom of the feed tube and the grating sieve, dismantle and clean your Juiceman® to remove manufacturing dust, etc.

In use

1. Check that you've assembled your Juiceman® correctly, plug it into the power socket and, if necessary, switch the socket on.
2. Put a jug or bowl under the spout to collect the juice. A transparent jug is best, so you can easily see when it's getting full.
3. Press II (high speed) for harder produce, press I (low speed) for softer produce. You don't need to switch off (0) in between, you can go directly from one speed to the other.
4. With the motor running, feed cut fruit or vegetables into the feed tube. If necessary, push down gently with the pusher. Keep your fingers well out of the way. To insert the Food Pusher into the Feed Tube, it is necessary to turn the Food Pusher to align the rib on the Food Pusher with the groove in the Feed Tube.
5. Keep an eye on the jug or bowl under the spout, and on the pulp container. Don't let them get over full. As they fill up, switch off, remove and empty them.
6. If your Juiceman® starts to vibrate violently, switch it off, then remove and clean the grating sieve.
7. Don't run your Juiceman® continuously. To avoid overheating, switch it off when you're not juicing, e.g. when you empty the juice or pulp containers, and when you're preparing produce for juicing.



Care and maintenance

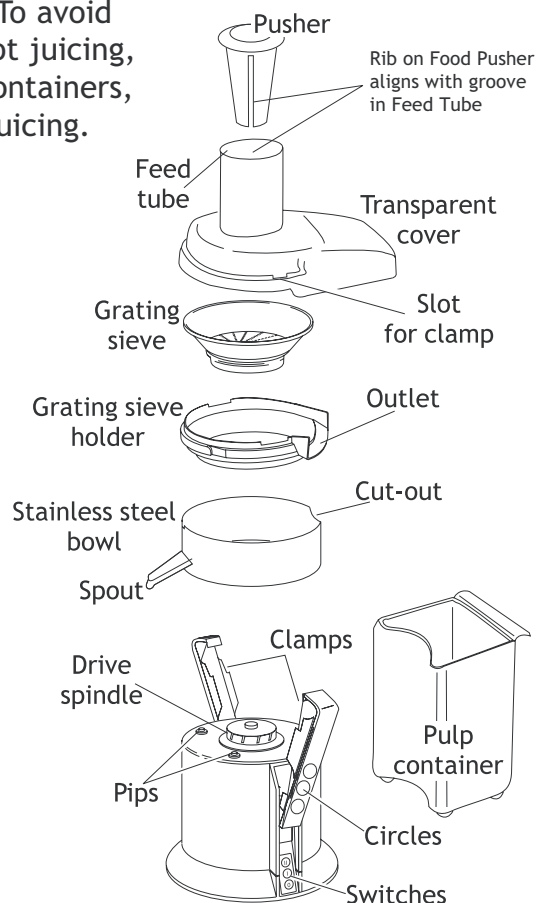
First – switch your Juiceman® off (0) and unplug it.

Dismantling

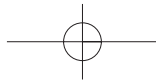
1. Lift the pusher from the feed tube.
2. Put your thumb on the middle circle on one of the clamps, put your fingers on the bottom of the clamp. Pull the bottom away from the body then up. Do the same with the other clamp.
3. Grasp the sides of the stainless steel bowl and lift the whole of the top of the Juiceman® away from the motor unit.
4. Sit it on a plate or in a basin to catch any drips.
5. Lift off the transparent cover.
6. Remove the sieve holder and the grating sieve together then tip the sieve out of the holder.

Warning: Take care when handling the grating sieve – it's sharp.

7. Move the pulp container away from the motor unit.



Replacement parts available
Contact Salton Customer service
Details on last page.



Cleaning

Don't immerse the motor unit, and don't allow liquid to get inside it. Wipe the motor unit with a damp cloth. If necessary, you may use a little mild washing-up liquid.

All other parts of your Juiceman® should be washed in warm soapy water. Rinse thoroughly to remove all trace of soap, and air dry.

Grating sieve

If the grating sieve is clogged, hold it under a running tap and brush along the surface of the mesh with a nylon washing up brush. Don't try to poke the bristles through the mesh, you may damage it. If you do, our Customer Service Department will be happy to sell you a replacement.

Dishwasher

Don't put the motor unit or grating sieve in a dishwasher.

The pulp container may be washed in a dishwasher.

The stainless steel bowl, sieve holder and transparent cover may be washed in the top tray of a dishwasher, but we don't recommend this, as it will affect surface finishes.

Don't use metal brushes, metal pads, or any other harsh or abrasive cleaners.

Staining

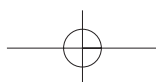
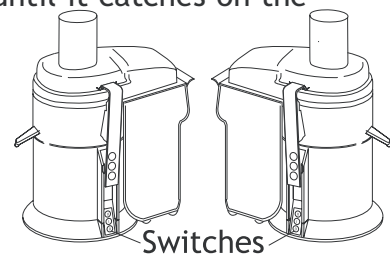
Carotenoids, which are found in many other vegetables as well as carrots, can cause severe staining. This staining may be impossible to remove. If you want to try, then you could try soaking the stained parts overnight in one or other of the following:

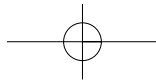
- quarter of a cup of household bleach in a sink full of warm water.
- a mixture of 1 part white vinegar to two parts warm water
- half a small packet of baking soda in enough warm water to cover the parts

Warning: Don't try to mix these methods. You may make a mess, you may cause nasty eye-watering, breath-catching fumes, and you may harm the parts you're trying to clean.

Reassembly

- Put the stainless steel bowl on top of the motor unit. There are four tabs on the bottom of the bowl which fit on the four pips on top of the motor unit.
- Your Juiceman® can be assembled for either right- or left-handed use. With the switches to the front, the stainless steel bowl can be fitted with the spout to the left or to the right.
- Put the sieve holder on top of the bowl, with the outlet opposite the spout, to fit into the cut-out in the top of the bowl.
- Put the grating sieve into the holder and rotate it until it catches on the drive spindle.
- Put the transparent cover on top, so that the cut-outs in the bottom of the cover fit over the cut-outs in the sieve holder.
- Fit the tops of the clamps over the slots in the side of the transparent cover, and press the circles towards the body so that the clamps snap into place.





7. Tip the pulp container towards the Juiceman®, put the top of the container under the sieve holder outlet, then push the bottom of the container in towards the bottom of the Juiceman®.
8. Replace the pusher in the feed tube.

RECIPES

The beautiful skin drink

Fresh fruit and vegetables can help to detoxify your body and stimulate your kidneys to promote healthier and clearer skin. This drink is rich in essential detoxifying vitamins and minerals, particularly vitamins A, C, E, and minerals Zinc and Potassium.

Large handful of watercress, rinsed & unchopped

2 carrots

1 apple (green, sharp variety such as 'Granny Smiths')

1 orange

Rinse the watercress, but do not chop it. Shake it dry.

Top and tail the carrots.

Leave the apple unpeeled, but cut into pieces small enough to fit into the feed tube (quarters or eighths).

Peel the orange and again cut into segments which will fit through the feed tube.

Feed all the ingredients through the juicer and serve straight away in a chilled glass.

Sparkling fruity blitz

2 oranges

1 apple

1 kiwi fruit

Small piece pineapple

Half lemon

Sparkling chilled mineral water or lemonade to taste

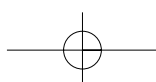
Ice

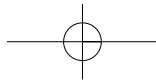
Fresh mint leaves

Remove the skin from the oranges, lemon and kiwi and roughly cut all the fruits into chunks or segments.

Cut the apple and pineapple into smallish segments (there is no need to peel either the apple or the pineapple).

Juice all the fruits and add enough sparkling water or lemonade to taste. Stir well to combine and add to a tall glass filled with ice cubes. Top with a fresh mint leaf to serve.





Savoury cocktail

2 carrots

3 tomatoes

Handful of spinach or watercress

1 stick celery

Half red pepper

Small bunch of fresh coriander or basil

Dash of Tabasco or Worcestershire sauce (optional)

Top and tail the carrots. Slice the tomatoes into quarters.

Feed the carrots, tomatoes, spinach or watercress, celery, red pepper and herbs together through the juicer and pour into a glass. Add a little Tabasco or Worcestershire sauce to taste and stir well before serving.

Energiser

Fruits and vegetables such as apricots, apples and carrots have natural sweetness and make excellent energy giving juices. To make them even more energising you may also add a little honey and wheatgerm. This particular combination would make a suitable breakfast drink if there isn't time to eat in the morning. Alternatively it could also be used as an occasional meal replacement.

3 apricots

2 apples

2 carrots

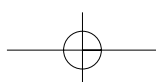
Small measure of cold milk

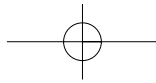
1 tsp wheatgerm

1 tsp honey

Top and tail the carrots. Cut the apples into segments. Cut the apricots in half and remove the stone (there is no need to peel the apricots).

Feed the apricots, apples and carrots through the juicer. Combine with a measure of milk depending on taste, add honey and stir through a teaspoon of wheatgerm. Serve immediately.





Ice creamy fruit shake

1 mango

1 kiwi fruit

2 peaches

Handful of strawberries (no preparation required)

Quarter of a pineapple

Large scoop vanilla ice cream

Ice cold fresh milk

Crushed ice (optional)

Cut the mango in half, remove the stone, scoop out the flesh and reserve.

Cut the peach in half and remove the stone. There is no need to peel the peach. Cut into chunks.

Peel the kiwi fruit and cut into rough chunks.

Cut the pineapple into pieces which are small enough to fit into the feed tube.

It is not necessary to remove the skin from the pineapple.

Feed all the fruits through the juicer and then mix with the cold milk, stirring well.

Pour into tall glasses, containing crushed ice and top with a scoop of vanilla ice cream to serve.

Tropical zinger

2 oranges

2 passion fruit

1 papaya (or "paw paw" fruit)

1 mango

Large piece pineapple

Large piece watermelon

1 small lemon

Small bunch fresh mint, washed and uncut

Sparkling mineral water or lemonade

Peel the oranges and lemon and cut into rough segments. Set aside.

To prepare the pineapple and watermelon, simply cut into smallish chunks.

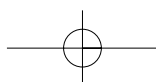
There is no need to remove the skin from these fruits.

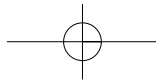
Cut both the passion fruit and the papaya in half and scoop out the flesh (you can either remove the seeds or leave them). Set this aside with the other prepared fruits.

Slice the mango in half, remove the stone and scoop out the flesh from the casing.

Feed all the chopped fruits, fruit flesh and mint leaves through the juicer.

Combine the extracted juice with a measure of sparkling mineral water or lemonade and stir well to combine.





Sparkling eye potion

In order to maintain healthy, shiny eyes our bodies require plenty of B vitamins, as well as vitamins C and E and beta-carotene. Try this juice drink now and again as a refreshing and tasty vitamin enriched drink.

2 apples (green sharp variety such as 'Granny Smiths')

3 large carrots

Half head broccoli

Half red pepper

Top and tail the carrots. Cut the broccoli into small chunks (there is no need to remove stalk).

Cut the apples and red pepper into segments, leaving the skin on.

Juice all the ingredients together and serve immediately.

Apple and strawberry whizz

3 apples (green, sharp variety such as 'Granny Smiths')

Half punnet of strawberries

Small piece fresh ginger

Leave the skin on the apples, but cut into quarters.

Wash the strawberries and remove the green stalks.

Juice all three ingredients together and serve poured over ice.

Low fat creamy fruit cocktail

Small handful strawberries

2 peaches or nectarines

Handful of fresh raspberries

Half fresh pineapple

Bunch of white or red seedless grapes

Very low fat or virtually fat free vanilla yogurt or iced cold skimmed milk to taste

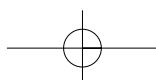
Halve the peach or nectarine and remove the stone (there is no need to peel).

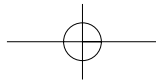
Cut into rough chunks.

Leaving the pineapple skin intact cut the fruit into pieces.

Rinse the strawberries and remove the green stalks.

Process all the fruits through the juicer and combine well with a little yogurt or milk to taste.





Stress buster

It is widely suggested that certain nutrients have a calming effect on the central nervous system and these are mainly the B group vitamins, as well as Vitamin C and the mineral calcium. This drink is rich in these nutrients and could help to promote a feeling of calm and relaxation.

1 medium size parsnip

Small head of broccoli

1 medium size sweet potato

Half green pepper

2 carrots

1 stick celery

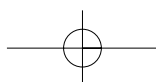
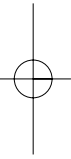
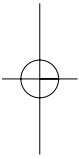
Chop off the earthy stalk at the end of the parsnip and cut into chunks.

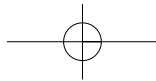
Cut both the sweet potato and green pepper into chunks also (there is no need to remove the skin). Set aside.

Top and tail the carrots. Chop the broccoli into florets.

Feed all the vegetables through the juicer and serve immediately.

For a sweeter taste, simply add more carrot or parsnip.





AFTER SALES SERVICE

There are no user serviceable parts in this appliance. If the appliance is not operating correctly, please check that:

1. You have followed the instructions correctly.
2. The plug fuse has not blown.
3. The main supply fuse has not blown/circuit breaker has not tripped.

If the appliance still does not work:

In the first instance, consult your retailer for possible repair or replacement.

If your retailer fails to solve your problem, and you need to return the appliance to us, proceed as follows:

1. Pack it carefully.
2. Enclose your name, address, and daytime telephone number.
3. Give the reason why you are returning it.
4. If within the guarantee period, please state where and when purchased, and include proof of purchase (e.g. till receipt).
5. For service send it to our Customer Service Department, at the address at the end of this leaflet.
6. We will let you have an estimated cost for inspection and/or repair.

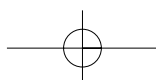
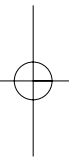
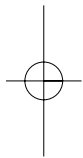
GUARANTEE

This product is guaranteed for a period of one year from the date of purchase or hire purchase against mechanical and electrical defects. It is particularly important that the purchaser should carefully read the instructions provided, in order to get maximum use from this product.

This guarantee is only valid if the appliance is used solely for domestic purposes in accordance with the instructions and provided that it is not connected to an unsuitable electricity supply or dismantled or interfered with in any way or damaged through misuse. Under this guarantee we undertake to repair or replace free of charge any parts found to be defective.

Nothing in this guarantee or the instructions relating to the product excludes, restricts or otherwise affects your statutory rights.

In line with our policy of continuous product development we reserve the right to change the product, packaging and documentation specifications without notice.



CUSTOMER SERVICE



AUSTRALIA CUSTOMER SERVICE

Salton (Aust) Pty. Ltd.
P O Box 683
Mordialloc Victoria 3195
Australia
Freecall : 1800 427 842
Hours : 9am-5pm (EST) Mon-Fri



NEW ZEALAND CUSTOMER SERVICE

Salton NZ Limited
P O Box 300 201
Albany, Auckland
New Zealand
Freecall : 0508 629 777
Hours : 9am-5pm Mon-Fri



Register your product to receive these benefits:

- Ensure your warranty is registered and valid
- Receive information on special price offers and promotions
- Notification of any issues concerning your product

Salton (Aust) Pty. Ltd. warrants this product free from defects in material and workmanship for one (1) year from provable date of purchase. Within this warranty period, Salton (Aust) Pty. Ltd. will repair or replace, at its option, defective parts at no charge, provided the product is returned, freight prepaid with proof of purchase date.

The warranty does not cover improper installation, misuse, abuse or neglect on the part of the owner. Warranty is also invalid in any case that the product is taken apart, altered or serviced by an unauthorised service station.

For the latest information on our exciting range of innovative products visit our website at www.salton.com.au



Please fill in your warranty card below and send to the address shown on the back.

Name: -----

Address: -----

State: ----- P/Code: -----

Ph: ----- Email: -----

Product: -----

Model No: -----

Purchased From: -----

Date of Purchase: -----

Please check the two (2) most important reasons influencing this purchase

- | | | |
|--|---|--|
| <input type="checkbox"/> Received as a gift | <input type="checkbox"/> Product features | <input type="checkbox"/> Saw on television |
| <input type="checkbox"/> Prior experience with Salton | <input type="checkbox"/> Salton reputation | <input type="checkbox"/> Saw in newspaper / magazine |
| <input type="checkbox"/> Recommendation of family/friend | <input type="checkbox"/> Ease of operation | <input type="checkbox"/> In-store demo |
| <input type="checkbox"/> Recommendation of Salesperson | <input type="checkbox"/> Saw product in store | <input type="checkbox"/> Special offer |

YES, I WISH TO JOIN THE NUTRITIONIST CLUB AND RECEIVE DELICIOUS RECIPES AND INFORMATION REGARDING NEW PRODUCTS!

Signature..... Date/...../.....