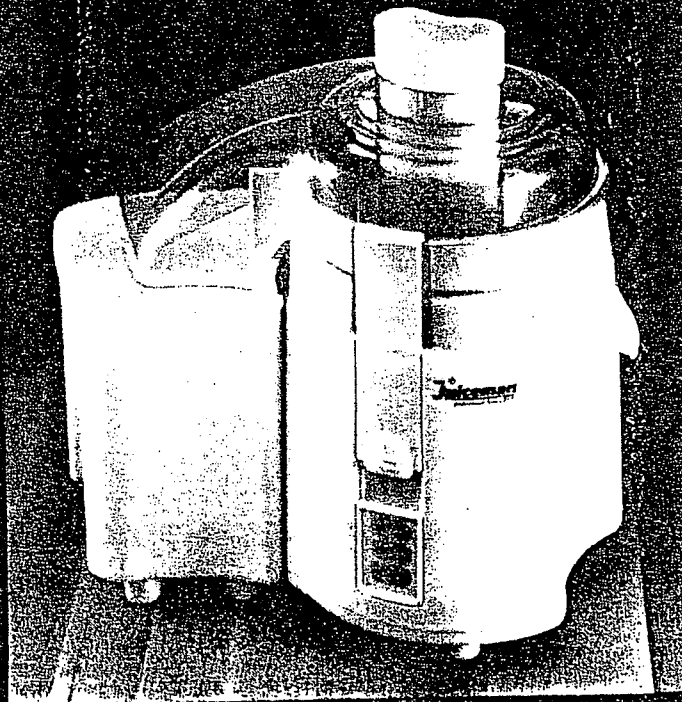


Juiceman[®]

Professional Series 211



INSTRUCTION MANUAL
MANUEL D'INSTRUCTIONS

2



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IMPORTANT SAFEGUARDS

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

1. Read all instructions carefully.
2. To protect against risk of electrical shock, do not immerse motor base in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contacting moving parts.
6. Always make sure lid is clamped securely in place before motor is turned on. Do not unfasten lid latches while juicer is in operation.
7. Never operate without pulp collector in place.
8. Be sure to turn switch to "OFF/PAUSE" position after each use of your appliance. Make sure the motor stops completely before disassembling.
9. Do not put your fingers or other objects into the appliance opening while it is operating. Never feed food by hand — always use the plunger. If food becomes lodged in the opening, use the plunger to push it down. When this method is not possible, turn the motor off and disassemble juicer to remove the remaining food.
10. Do not operate any appliance with a damaged cord set or after the appliance malfunctions, or is dropped or damaged in any manner. Return the appliance to the manufacturer for examination, repair or electrical or mechanical adjustment.
11. The use of attachments not recommended or sold by the manufacturer may cause fire, electrical shock or injury.
12. Do not use outdoors.
13. Do not let cord hang over edge of table or counter or touch hot surfaces.
14. Do not leave the appliance unattended while it is operating.
15. Blades are sharp. Handle carefully.

SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY



Importantes Mesures de Sécurité

Appliquez les mesures de sécurité élémentaires suivantes lorsque vous utilisez un appareil électrique:

1. Lisez toutes les instructions.
2. Pour éviter les chocs électriques, ne plongez pas le cordon, la fiche ou l'appareil portatif (indiquer au besoin d'autres pièces similaires) dans l'eau ou un autre liquide.
3. Appareils portatifs. Débranchez l'appareil de la prise de courant quand vous ne l'utilisez pas, avant d'enlever ou d'installer des pièces et avant de le nettoyer. Laissez l'appareil refroidir avant de le manipuler.
4. Appareils portatifs. Ne faites pas fonctionner l'appareil si le cordon ou la fiche sont endommagés, si l'appareil ne fonctionne pas correctement, s'il est tombé ou s'il a été endommagé. Confiez au service de réparation recommandé le plus proche tout examen, réparation ou réglage électrique ou mécanique de l'appareil.
5. L'utilisation d'accessoires non recommandés par le fabricant de l'appareil peut causer des blessures.
6. N'utilisez pas l'appareil à l'extérieur (cette consigne peut être omise si le produit est destiné à être utilisé à l'extérieur).
7. Ne laissez pas le cordon pendre par-dessus le bord d'une table ou d'un comptoir et assurez-vous que le cordon n'est pas en contact avec des surfaces chaudes.
8. Ne placez pas l'appareil près d'un brûleur à gaz allumé ou d'un élément électrique ou tension ou dans un four allumé.
9. Le cas échéant, branchez toujours la fiche à l'appareil et assurez-vous que l'interrupteur de celui-ci est à la position ARRÊT (OFF/PAUSE) avant de brancher la fiche dans la prise. Pour débrancher l'appareil, placez l'interrupteur à ARRÊT (OFF/PAUSE) puis retirez la fiche de la prise de courant.
10. N'utilisez l'appareil que pour la fonction à laquelle il est destiné.
11. Évitez de toucher les pièces mobiles.
12. Toujours soyez certain que le couvercle du presse-fruits est serré solidement en position avant que le moteur va fonctionner. Ne pas défaire les crampons pendant que le presse-fruits va fonctionner.
13. Soyez certain de tourner l'interrupteur à la position arrête après chaque utilisation de votre presse-fruits. Soyez certain que le moteur arrête complètement avant de démonter.
14. Ne pas mettre vos doigts ou des autres objets dans l'ouverture du presse-fruits pendant qu'il fonctionne. Si la nourriture devient logée dans l'ouverture, utiliser le poussoir de la nourriture ou un autre morceau de fruit ou légume pour le pousser en bas. Quand cette méthode n'est pas possible, éteindre le moteur et démonter le presse-fruits pour enlever la nourriture restante.

CONSERVEZ CES INSTRUCTIONS



YOUR JUICEMAN® PROFESSIONAL SERIES 211

- **Plunger** (Item #70094)

Feed Tube

- **Cover** (Item #70081U)

- **Blade Basket** (Item #70082)

Micro-Mesh Screen

Cutter Blade

- **Juice Bowl** (Item #70083U)

Juice Spout

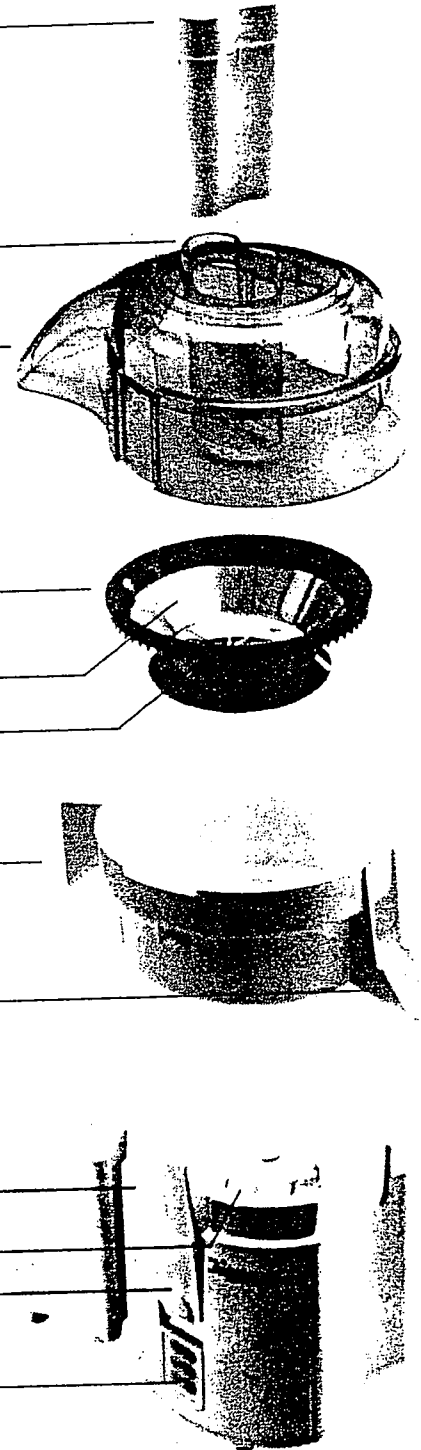
- **Pulp Basket** (Item #70084U)

- **Motor Base**

Motor Hub

Clamps

Power Switches


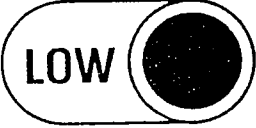



Replacement parts available
(except motor base).
Call (800) 233-9054



CONTROL PANEL

Your Juiceman® Professional Series 211 has a unique control panel, offering two speed options. These two speeds ensure optimal rpm to provide maximum juicing efficiency (efficiency describes the amount of juice extracted from your produce).

	Best for harder produce , such as carrots, beets, and pineapple (with rind). Also recommended for leafy or stringy produce such as celery and greens.	HIGH SPEED
	Best for softer produce such as citrus, apples, grapes (with stems), melons, peaches (remove pit), and tomatoes. Also recommended for ripe produce that has become soft.	LOW SPEED
	Press this button to pause or turn your Juiceman® Professional Series 211 off .	OFF/PAUSE

To turn your Juiceman® 211 on:

- Make sure that your juicer is completely and properly assembled.
- Remove the plunger from the feed tube.
- Press "HIGH" speed button for harder produce.
- Press "LOW" speed button for softer produce.
- Place produce into the feed tube and gently direct through the feed tube and blade basket with the food plunger.
- When juicing a combination of hard and soft produce, such as carrots and apples, you will want to use high speed for the carrots and low speed for the apples. You do not have to turn the machine off to change speeds. Simply press the appropriate speed button for each type of produce being juiced.

Tip: Try alternating types of produce to ensure maximum efficiency.

To turn your Juiceman® 211 off:

- Press "OFF/PAUSE" button.



USING THE JUICEMAN™ PROFESSIONAL SERIES 211

The Juiceman™ Professional Series 211 comes almost completely assembled in the box. We suggest taking it apart and washing the removable parts in warm water with a biodegradable, non-abrasive liquid detergent before the first use. This will eliminate any traces of dust or residue from manufacturing or shipping.

Before Juicing

- Make sure the blade basket is securely seated and the pulp basket is at the rear of the juicer, ready to catch pulp. To save cleaning time, line the pulp basket with a plastic produce bag (the kind you put your produce in at the grocery store).
- Place a glass underneath the juice spout.
- Read assembly and disassembly directions. **Make sure the juicer is properly and completely assembled. The juicer will not turn on unless properly assembled.**

Preparing fruits and vegetables for your juicer

- Clean all produce thoroughly, using a natural bristle brush. If you are not using organic produce, we recommend using a biodegradable cleaner to help remove pesticide residue.
- Remove and discard the outer leaves of non-organic produce and peel any waxed fruit or vegetable.
- Trim away any discolored or bruised sections.
- The skin may be left on all produce (including pineapple and melons) except oranges, grapefruit, and tangerines. The oil found in these skins tastes bitter and is difficult to digest.
- Remove melon seeds when possible, as they may escape through the top of the feed tube while juicing. The pits of fruits such as cherries, pears, and peaches should also be removed.
- Cut produce into pieces small enough to fit into the feed tube. Use the plunger to gently direct produce through the tube. ***Never push produce into the feed tube with your fingers.***
- Leafy greens, parsley, wheat grass, and sprouts should be bunched up into a small, tight ball and pushed through with a carrot or the plunger.
- Bananas are not suitable for juicing; a clear juice cannot be obtained from them and residue left in the machine can clog the micro-mesh screen. Produce such as apricots, plums, pears, peaches, and tomatoes should be firm for best results when juicing.



ASSEMBLY INSTRUCTIONS

Step One

Place juice bowl on top of the motor base. Two tabs located on the underside of the juice bowl should rest in two complimentary slots on top of the motor base. (The tabs and slots are by each clamp.)



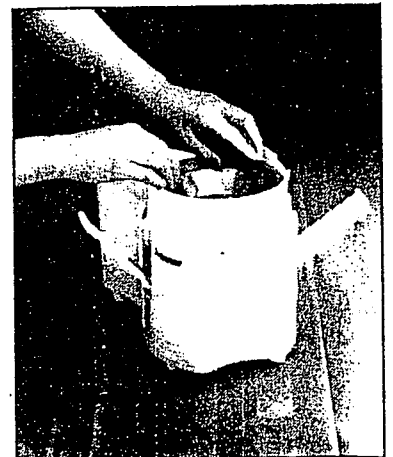
Step Two

Set the blade basket on the hub in the center of the juice bowl, and press down on the outer rim until it feels snug.



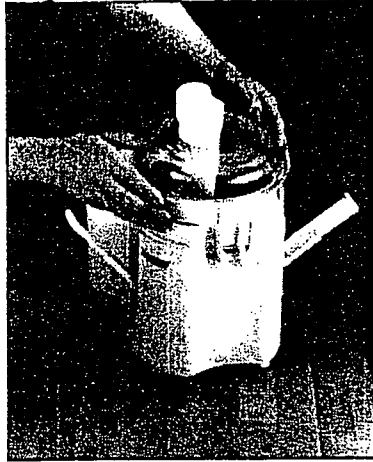
Step Three

Gently rotate the blade basket to ensure that it turns freely. If initially it failed to seat, this should slip it into place. Double check by pressing down and spinning it again.



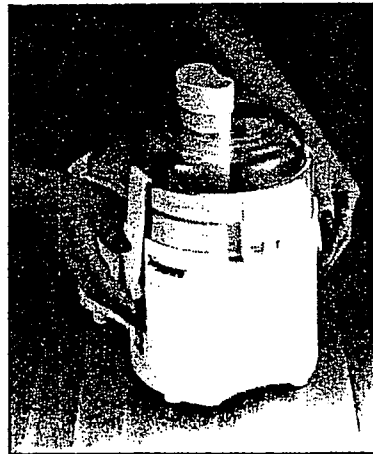


ASSEMBLY INSTRUCTIONS (Continued)



Step Four

Place the clear cover on over the juice bowl with the large pulp ejection opening towards the back of the juicer.



Step Five

Place the tops of the clamps on the respective slots on the cover, leaving the clamp hinges resting out. Press the bottom of the clamps in, until they snap snugly into place.



Step Six

Place the pulp basket behind the juicer under the pulp spout (located on the back of the cover) behind the juicer.



DISASSEMBLY INSTRUCTIONS

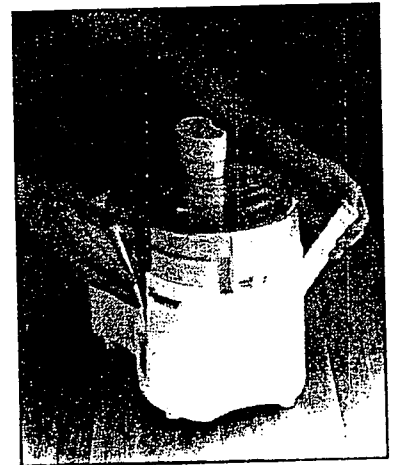
Step One

Remove the clamps by bracing each thumb on the top or middle of each clamp...



Step Two

And use one or two fingers to pull out the bottom of each clamp. Let the clamps hang from the sides by the lower hinges.



Step Three

Lift off the clear cover, juice bowl and blade basket as one piece. These three pieces will then easily come apart for easy cleaning.
(See page 9 for easy cleaning instructions.)





CLEANING YOUR JUICER

Do not immerse the motor base in water or spray it with water. Clean only by wiping with a damp sponge, cloth, or paper towel. Use any liquid dishwashing detergent but do not use any products containing ammonia or scouring powders. These products will dull, scratch or mar the plastic surface.

- All parts (except the motor base) are washable in warm, soapy water. Disassemble according to instructions on page 8. To clean the cover and juice bowl, we recommend using a fruit and vegetable brush with natural fibers.

DO NOT USE A METAL BRUSH OR PAD.

- When cleaning the blade basket, use the brush to make sure the tiny holes in the basket are not clogged. This can be accomplished by holding the blade basket under a running faucet while brushing the basket holes from both inside and outside the blade basket.

PLEASE NOTE:

- Occasionally, the juice bowl, cover, and blade basket may be washed in a dishwasher, *only if* they are placed on the *top shelf* of the dishwasher. However, washing with ordinary warm (not hot) tap water on a daily basis should be sufficient.
- Sponge off the motor base and the legs underneath if any juice has spilled under the juicer. Use a damp toothbrush or cloth to clean juice from inside the hub on top of the motor base.

Juicer should be air-dried only!

Clean Your Juicer Thoroughly Before Retiring For The Day

Due to the powerful staining properties of the carotenoids that are found in many vegetables, especially carrots, we suggest the following cleaning procedures:

- Stained parts may be soaked overnight in any of these solutions: (1) biodegradable soap in enough warm water to cover juicer parts, (2) 1/4 cup bleach to sink full of warm water, (3) 1 part warm water to 1 part cider vinegar or (4) 1/2 small box baking soda in enough warm water to cover parts.
- Never use ammonia or abrasives.
- Lightly scrub with soft bristle brush and liquid detergent after soaking.
- **NEVER SUBMERGE THE MOTOR BASE IN WATER OR OTHER LIQUID!**

Any other servicing should be performed by authorized personnel only

After cleaning and reassembly is complete, your new juicer is ready to go to work! Before starting, make sure the blade basket is securely seated and the pulp basket is at the rear of the juicer to receive pulp. The pulp from your juicer can be used in many different applications such as breads, muffins, cakes, soup stocks, compressed facial packs and garden compost material. Refer to the *Fresh Juice Recipes & Menu Planner* for juice recipes, pulp recipes, sample menus, and tips on buying, cleaning and storing produce.



TROUBLESHOOTING

Symptom	Possible Correction
Pulp builds up excessively in the back of the cover.	Try juicing slower, as wet produce is more likely to build up in cover. To release pulp, lightly tap on the side of the cover. Empty pulp basket if full.
Bottom of feed tube is damaged.	Blade basket may not have been seated correctly, causing it to become unseated during use. Should this be the case, check the gear teeth of the blade basket and the motor base for damage. If any teeth are damaged, call Consumer Service at (800) 233-9054.
Blade basket is difficult to insert onto the hub; remove from the hub.	Snug seating is desirable. To insert, try seating the blade basket on a different hub position. To remove, turn juice bowl in a clockwise direction.
Too much pulp builds up on blade basket.	This may be an isolated situation resulting from the varied texture and moisture content of the produce. Stop juicing, scrape off pulp and begin again, alternating types of produce.
Excessive noise or vibrations occur after juicer is turned on.	Pulp may have built up on the blade basket. Clean the blade basket and try alternating different types of produce while juicing. Note: Because of the Juiceman SM 's powerful motor, a small amount of noise and/or vibration is normal when the juicer is turned on and as it comes to a complete stop. All juicers will sound slightly different.
Juice sprays out the spout.	Juice the produce as slowly as possible. Keep the pulp bucket emptied for good air flow through machine.
Juice leaks between juice bowl and cover.	Juice slowly so that the blade basket chamber does not fill up too quickly with juice. Keep pulp bucket emptied to allow good air flow through the machine.
Pulp in juice.	Juice slowly to avoid excessive pulp buildup inside the cover and juice bowl.



TROUBLESHOOTING (Continued)

Symptom	Possible Correction
Inside rim of juice bowl is worn or chipped (inside lower rim or inside upper rim).	Improper fit between the blade basket and hub can cause parts of the juice bowl to rub against the blade basket. If this is the case, call Consumer Service at (800) 233-9054.
Wet pulp.	Juice at low speed setting. Certain produce (pineapples and overripe produce) may build up on blade basket, causing pulp to eject before juice is completely extracted. Fruit tends to produce wetter pulp than vegetables. If problem persists, rinse blade basket.
Juicer stopped while juicing.	Try a different wall outlet. Also let juicer sit for about an hour without turning it on; moisture may have collected on the circuit board, causing machine to shut off. If situation is not resolved, call Consumer Service at (800) 233-9054.
Juicer does not turn on.	Try a different wall outlet. Also, try using both the "HIGH" and "LOW" speed buttons. Check the cover, blade basket, and juice bowl to see if they are properly seated, making sure that the column is completely aligned and the safety switch is engaged.



SPECIFICATIONS

Model	JM211
Power Requirements	120V AC, 60Hz
Power Consumption	410 Watts
Horsepower	.25
Amps	4
Speed Control	Solid state speed control with closed loop feedback ensures consistent motor speed and rpm.
Safety Switch	Prevents juicer from being turned on unless one of the two speed buttons is depressed after the juicer is completely and properly assembled.
Thermal Safety Switch	Your Juiceman® Professional Series 211 is equipped with a thermal safety switch. In the unlikely event of over-heating, it will shut down immediately. If this should happen, turn the switch to "OFF/PAUSE," unplug the machine and let the Juicer cool down before resuming juicing.

POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

ONE YEAR LIMITED WARRANTY

This Juiceman® product warranty extends to the original consumer purchaser of the product.

Warranty Duration: This product is warranted to the original consumer purchaser for a period of one (1) year from the original purchase date.

Warranty Coverage: This product is warranted against defective materials or workmanship. This warranty is void if the product has been damaged by accident, in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA and Canada, and does not extend to any units which have been used in violation of written instructions furnished by Juiceman®, or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

Warranty Disclaimers: This warranty is in lieu of all warranties expressed or implied and no representative or person is authorized to assume for Juiceman®, any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to, negligence, gross negligence, strict liability, breach of warranty and breach of contract.

Warranty Performance: During the above one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable model (at Juiceman®'s option) when the product is returned to the Juiceman® facility. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement.

Service and Repair

Should the appliance malfunction, you should first call toll-free 1-800-233-9054 between the hours of 9:00 am and 5:00 pm **Central Standard Time** and ask for CONSUMER CUSTOMER SERVICE stating that you are a consumer with a problem.

In-Warranty Service (USA): For an appliance covered under the warranty period, no charge is made for service or postage. Call for pre-paid return mailing label. (U.S. Customers Only)

In-Warranty Service (Canada): For an appliance covered under the warranty period, no charge is made for service and return postage. Please return the product insured, packaged with sufficient protection, and postage and insurance prepaid to the address listed below. Customs duty/brokerage fee, if any, must be paid by the consumer.

Out-of-Warranty Service: A flat rate charge by model is made for out-of-warranty service. Include \$8.00 (U.S.) for return shipping and handling.

Juiceman® cannot assume responsibility for loss or damage during incoming shipment. For your protection, carefully package the product for shipment and insure it with the carrier. Be sure to enclose the following items with your appliance: any accessories related to your problem; your full return address and daytime phone number; a note describing the problem you experienced; a copy of your sales receipt or other proof of purchase to determine warranty status. C.O.D. shipments cannot be accepted.

Return the appliance to: ATTN: Repair Department
JUICEMAN®
550 Business Center Drive
Mt. Prospect, Illinois 60056

For more information on Juiceman® products:

visit our website: <http://www.juiceman.com>
or E-mail us at juiceman@saltonusa.com

