

EN Operating Instructions

SJ 40 UK
05/2014 - ver.4.0

PARTS AND FEATURES

1. Bowl
2. Strainer holder
3. Strainer
4. Juice Auger
5. Lid
6. Rubber pad
7. Pulp container
8. Juice container
9. Pusher
10. Cleaning brush

Knob

OFF — Stops motor.

ON — Starts motor/makes juice.

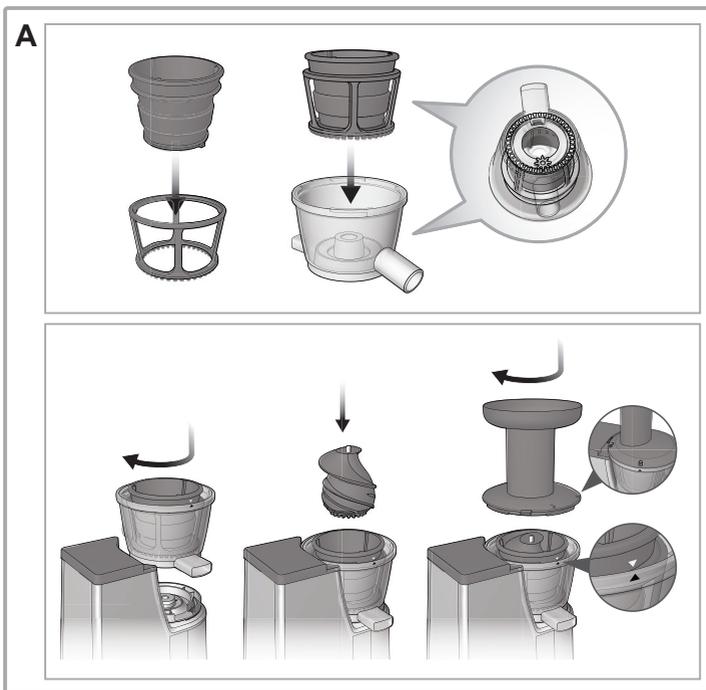
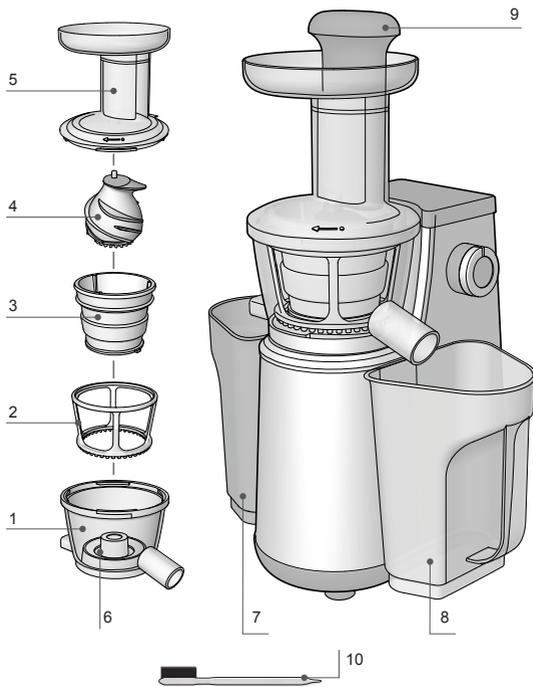


The juicer will only function correctly if all its parts have been assembled correctly and the lid is in place.

R — Reverses motor and is to be used only when food is stuck.

SJ 40 UK

220-240V
400W



INTRODUCTION

Thank you for purchasing our product.

In doing so, you have opted for an effective high-performance appliance.

The Slow Juicer is a new type of low-speed slow grinder for fruit and vegetables. This new Juicer has two separate outlets for the juice and the pulp. The method of extraction is masticating and pressing, using the screw-like auger much like a mortar and pestle. The action tears open the food's cell membranes and releases its deep-seated nutrients and enzymes. It also releases more phytonutrients, resulting in a richer coloured juice that retains more vitamins and minerals. The slow revolutions per minute ensure that it does not disrupt the cellular structure of fruit and vegetables, eliminating oxidation and separation. It consequently preserves the natural form of precious enzymes and nutrients, even from wheatgrass, soy and leafy greens.

If the instructions on the correct use of this appliance are not observed, the manufacturer shall assume no responsibility for any resulting damage.

The operating instructions may refer to different models: any difference is clearly identified.

IMPORTANT INFORMATION ON SAFETY

When using any electrical appliance, always follow basic safety precautions, including the following:

- This appliance shall not be used by children.
- Keep the appliance and its cord out of reach of children.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- The equipment was designed for household and similar uses

such as in:

- - staff kitchen areas in shops, offices and other work environments;
- - farm houses;
- - hotels, motels and other residential environments by the guests;
- - bed&breakfast-type environments.
- Supervise children to prevent them from playing with the appliance.
- Turn unit off and unplug from outlet when not in use, before putting on or taking off parts, and before cleaning. To disconnect, turn unit off, grasp plug, and pull out from wall outlet. Never yank on cord.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return the appliance to an authorized service facility for examination, repair, or electrical or mechanical adjustment.
- Do not leave the appliance unattended while it is running.
- Connect and operate the appliance only in accordance with the specifications on the rating plate.
- Read all the instructions. Keep these instructions for future reference.
- As a protection against electrical shocks, do not put the base, cord or plug in water or other liquids.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack

of experience and knowledge, unless they have been provided supervision or instructions on the use of the appliance by a person responsible for their safety.

- If the power is cut, the appliance stays on and starts again as soon as the power is restored.
- Turn off the unit and unplug it from the outlet when not in use, before installing / removing any parts and before cleaning it. To disconnect it, turn off the unit and pull the plug out of the wall outlet. Never yank on the cord.
- Avoid contacting any moving parts and keep your fingers out of the discharge openings and feeding tube of the hopper.
- To prevent any injury, all repairs such as replacing a damaged cord should only be carried out by our customer service.
- The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electric shocks or injury.
- Do not let the cord hang over the edge of a table / counter or touch any hot surfaces.
- Do not operate this appliance in the presence of explosive and/or flammable fumes.
- Do not attempt to tamper with the cover interlock mechanism.
- To reduce any risk of electric shock, do not attempt to remove the bottom cover. There are no user-serviceable parts inside. Have it repaired only by authorised personnel.
- Do not pre-operate before introducing food: doing so may cause a squeaking noise.
- Do not attempt to juice any hard materials, large seeds (seeds which cannot be swallowed or chewed), pits, ice or frozen foods.
- If food gets stuck in the feeding tube, do not use anything other than the recommended pusher.
- Always make sure that the appliance is in good working order and that all its removable parts are secure. Regularly check the power supply cord and plug for cuts or damage.
- Make sure your hands are completely dry before using the knob.
- Do not use for more than 30 minutes.

BEFORE FIRST USE

Carefully wipe the outside of the appliance to remove any dust that may have accumulated. Dry with a dry cloth. Do not use any harsh abrasive cleaners. Wash the accessories in warm soapy water. Then dry with a dry towel. Do not immerse the supply cord or any motor parts of this appliance in water or other liquids.

 **This appliance has a built-in safety lock which ensures that you can only switch the appliance on if you have assembled the juicer correctly on the motor unit. When assembled correctly, the built-in safety lock is inactive.**

ASSEMBLING THE JUICER (A)

 **Under the bowl there is a rubber pad allowing the discharge of all the juice only from the juice outlet. Before juicing, make sure the pad is plugged in completely to prevent any leakage.** Before you assemble the juicer, ensure that the power cord is unplugged.

1. Put the strainer into the strainer holder.
2. Put the strainer holder into the juice bowl. Be sure to align the arrow on the strainer with the arrow on the bowl. When the two arrows are properly aligned, the strainer should lock into the bowl, thus preventing it from moving around. Make sure that the teeth along the lower edge of the strainer holder fit properly into the cogwheel inside the bowl.
3. Place the Juice bowl on top of the main body: make sure the bowl is in place by inserting the 3 hooks on the main body into the 3 slots on the bowl bottom. Perform a slight rotation in a clockwise direction until a click is heard.
4. Put the Juice Auger into the strainer and rotate until it falls into place. To make sure that the screw is in the correct position, verify that the upper surface is below the level of the strainer edge.
5. Fit the lid on the Juice bowl and turn it in position so it locks into the main body.
6. Place the pulp tank so that it fits in position on the left hand side of the juicer's main body. Be sure to align the arrow on the lid with the arrow on the bowl.
7. Place the juice cup under the Juicer spout.
8. Slide the food pusher down the food chute. The pusher can only fit one way.

 **If the Juice bowl and lid are not correctly assembled, the Juicer will not operate. This is a safety feature.**

USING YOUR JUICER

The Slow Juicer is suitable for celery, spinach, carrots, apples, bananas, tomatoes, cucumbers, balsam pear and all the fruits and vegetables which contain juice, but not for those containing starch.

1. Clean the fruit and vegetables thoroughly, making them ready for juicing.

2. When juicing fruit with stones or hard seeds, pit the fruit.
3. If the pieces of fruit or vegetables are very large, chop them to a size that will fit down the juicer's food chute.
4. Turn clockwise the control knob to the ON position to juice the fruit.
5. Press the food pusher slowly down until all fruit or vegetables have gone through the juicer. Do not press the food pusher rapidly as the juicer will not be as effective.



Do not put your hand or any other object in the food chute during operation.

6. The juice from the fruit and/or vegetables will flow directly into the juice cup and the pulp will be collected in the pulp bin.
7. When juicing is complete, ensure that the juicer's control knob is set to the OFF position, the power is turned off at the outlet and the juicer is unplugged. Now the unit can be disassembled safely.
8. If the Juice Bowl is stuck and does not detach from the base, turn the knob to "R" for 3-5 seconds. Repeat the process 2-3 times.



Do not turn the knob quickly from ON to R, but wait a few seconds in the OFF position.

TIPS FOR JUICING

- Cut food items into small pieces for optimal extraction.
- Do not use ice or frozen fruit.
- Put food into feeding tube. Do not push heavily.
- Insert food at regular speed, allowing all the pulp to be extracted with maximum efficiency.
- When juicing leafy greens or wheatgrass, we suggest mixing them with fruit or other hard vegetables for optimal results.
- Insert nuts to be juiced only with other foods such as soaked soybeans or liquids.
- Do not operate with an empty bowl.
- Leftover juice should be refrigerated or frozen.
- When selecting fruit and vegetables for juicing, always select fresh and properly ripe specimens. Fresh fruit and vegetables carry more flavour and juice than those that are not properly ripe. Juice is best consumed when freshly made, as this is when its vitamin and mineral content is the highest.
- For better tasting citrus juice, also remove the inner white peel from the fruit.
- Fruit with stones or hard seeds (i.e. mangoes, nectarines, apricots and cherries) should be pitted before juicing.

- A small amount of lemon can be added to the apple juice to prevent the juice from browning.
- Bananas can be difficult to juice. When you use bananas, add them as the first or second ingredient: the nectar of the bananas will flow through into the juice from the other fruits.
- When juicing fruits and vegetables having different consistencies, it may help to juice different combinations. For example juice soft fruit first (i.e. oranges), then follow with hard fruit (i.e. apples). This will help you achieve maximum juice extraction.
- If juicing herbs or leafy vegetables, wrap them together to form a bundle before placing them in the juicer or combine them with other ingredients at low speed.

CARE AND CLEANING

Regular maintenance of your appliance will keep it safe and in proper operational order.

When not in use or before cleaning, always disconnect the appliance from the mains supply.

Disassemble your juicer in the following order:

1. Remove the food pusher.
2. Remove the lid.
3. Remove the juice auger
4. Remove the strainer holder and strainer.
5. Remove the juice bowl

Wash by hand any removable parts in warm soapy water. Then rinse and dry every part. Regularly clean the outside of the appliance with a soft damp cloth and dry with a dry towel.

Use the brush to clean thoroughly after operation. Do not use metal sponges or scouring powders to clean. They can damage the appliance.

Make sure the rubber pad is pulled out completely when cleaning. Plug it back in securely after cleaning to prevent any leaks.



To prevent any damage to the appliance do not use harsh solvents, alkaline cleaning agents, abrasive cleansers or scouring agents of any kind when cleaning. Do not immerse the motor unit or supply cord in water.

RECIPE BOOK

CITRON JUICE

Ingredients for 4 servings: 3 large citrons, 1 apple, brown sugar.

Wash and peel the citrons and chop them into small cubes. Wash and peel the apple. Place the ingredients in the processor with 1 glass of water. Once processed, sweeten to taste. Serve with 1 teaspoon of crushed ice.

REVITALISING COCKTAIL

Ingredients for 4 servings: 1 watermelon (1 kg), fresh basil, vodka.

Remove the rind and seeds from the watermelon and cut it into small cubes. Wash and pick 1 handful of basil leaves. Place the watermelon and basil in the processor and juice. Shake the juice with 4 tablespoons of vodka and crushed ice and serve in 4 tumblers, garnishing with a few basil leaves.

BLUEBERRY DESSERT

Ingredients for 4 servings: 1 kg of blueberries, 500 g of whipped cream, 70 g of icing sugar.

Wash and drain the blueberries, then place them in the processor to obtain their juice. Combine the whipped cream, blueberry juice and 50 g of icing sugar, folding gently until mixed. Take the blueberry pulp, mix it with the remaining sugar and pour the mixture into 4 glasses. Pour the whipped cream and blueberry juice mix on top and store in the refrigerator until ready to serve.

APPLE AND FENNEL GAZPACHO

Ingredients for 4 servings: 3 apples, 4 fennels, 1 lime, raspberry vinegar, hazelnut oil, salt.

Wash and chop the lime, apples and fennels. Place them in the processor to juice. Mix the juice with 4 tablespoons of hazelnut oil and 1 pinch of salt using a whisk. Serve in 4 glasses, garnish with a few apple slices.

GREEN JUICE

Ingredients for 4 servings: 1 cucumber, 2 fennels, 1 celery stalk, 2 carrots, baby spinach, parsley, 1 apple, 5 g of fresh ginger.

Wash, peel and chop the cucumber, fennels, celery, carrots and apple. Peel the ginger root. Wash and pick 1 handful of parsley leaves and 1 handful of baby spinach. Process the vegetables in small batches to obtain their juice. Mix and serve immediately.

APPLE PANCAKES

Ingredients for 4 servings: 5 apples, 2 eggs, 100 g flour, 200 g skimmed milk yoghurt, cinnamon powder, sugar, butter.

Using a whisk, beat the eggs in a bowl with 4 tablespoons of sugar until obtaining a light and fluffy mixture. Add the sifted flour, 1 pinch of cinnamon powder and mix. Wash the apples and process them. The juice can be stored in a glass bottle and placed in the refrigerator, to be enjoyed as a drink. Take the processed apple pulp and fold it into the egg, flour and sugar mixture with a wooden spoon. Add yoghurt and mix. The mixture must be soft, and should drop fairly easily off the spoon. If it is too thick, add a little milk. Melt 1 knob of butter in a pan and pour a few spoonfuls of mixture. Cook the pancakes for 2 minutes on each side, flipping them over with a spatula. Dust with icing sugar and serve immediately.

APPLE SAUCE

Ingredients to obtain approx. 300 g of sauce: 4 apples, 1 onion, acacia honey, cinnamon powder, clove powder, dry white wine, butter, salt.

Wash, peel and cut into small cubes the apples and onion. Process and pour the juice and pulp into a pan. Add 1 tablespoon of honey and cook for approximately 10 minutes. Add salt to taste, 1 pinch of cinnamon powder and 1 pinch of clove powder. Pour the hot mixture into a glass jar, close the lid, place the jar upside down and allow to cool. The contents of the jar will be hermetically sealed. The sauce can be stored in the refrigerator for approximately 1 month.

It is best eaten with roast or braised meats.

GUARANTEE

12 months Parts and Labour Guarantee

This certificate of guarantee represents the guarantee ("Guarantee" hereinafter) offered by Indesit Company UK Limited with registered office at Peterborough PE2 9JB in relation to products purchased in the United Kingdom and Indesit Ireland Limited with registered office in Dublin 9, Ireland for products purchased in the Republic of Ireland. This Guarantee does not affect your statutory rights.

Your product has the benefit of our manufacturer's Guarantee, which covers the product for twelve months from the date of purchase.

This gives you the reassurance that if, within that time, your product is proven to be defective because of either workmanship or materials, we will, at our discretion, either repair or replace the product at no cost to you.

This Guarantee is subject to the following conditions:

- Documentary proof of original purchase date is provided.
 - Cosmetic damage must be reported within 14 days from the date of purchase.
 - The product has been installed and operated correctly and in accordance with our operating and maintenance instructions.
 - The product is used only on the electricity supply printed on the rating plate.
 - The product has been used for normal domestic purposes only.
 - The product has not been altered, serviced, maintained, dismantled, or otherwise interfered with by any person not authorised by us.
 - Any repair work must be undertaken by us or our appointed agent.
 - Any parts removed during repair work or any product that is replaced become our property.
 - The product is used in the United Kingdom or Republic of Ireland.
- The Guarantee does not cover:

- Damage resulting from transportation, improper use, neglect or interference or as a result of improper installation.
- Accidental damage, this includes but is not limited to, damage which occurs as a result of an external action.
- Replacement of any consumable item or accessory. These include but are not limited to:
- plugs, cables, light bulbs, hoses, brushes, covers and filters.
- Replacement of any removable parts made of glass or plastic.

After Sales Service

No one is better placed to care for your Hotpoint product during the course of its working life than us – the manufacturer.

Essential Contact Information

Advice Line

We have a dedicated team who can provide free advice and assistance with your product if you experience any technical difficulties. Simply call our Hotpoint Service Hotline on 08448 240 055 (**Republic of Ireland 0818 904 041**) for telephone assistance.

Please note:

Our advisors will require the following information:

Model number:

Serial number:

There are spare labels into the packaging

Consumables and Accessories

We supply a full range of consumables and accessories to keep your product functioning efficiently throughout its life.

UK: 08448 225 225

Republic of Ireland: 0818 313 413

www.hotpoint.co.uk

Recycling and Disposal Information

As part of Hotpoint's continued commitment to helping the environment, Hotpoint reserves the right to use quality, recycled components to keep down customer costs and minimise material wastage.

Please dispose of packaging and old products carefully.

Register your new product and get a second year FREE!

We want to give you additional benefits of ownership of your product and offer you an additional free 1 year guarantee when you register your product with Hotpoint within 28 days of purchase. If you do not register your product with Hotpoint within 28 days, your product is guaranteed for 1 year only.

To activate your 2 year guarantee register with us online at www.hotpoint.co.uk. Please note that the 2 year guarantee is only available in UK and Ireland and is subject to the same conditions as the 1 year Guarantee. Please refer to the certificate of guarantee for more information.

DISPOSAL OF OLD ELECTRICAL APPLIANCES



The European Directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE), requires that old household electrical appliances must not be disposed of in the normal unsorted municipal waste stream.



Old appliances must be collected separately in order to optimise the recovery and recycling of the materials they contain and reduce the impact on human health and the environment.

The crossed out "wheeled bin" symbol on the product reminds you of your obligation, that when you dispose of the appliance it must be separately collected. Consumers should contact their local authority or retailer for information concerning the correct disposal of their old appliance.

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