

Sunbeam

Pure Juice

Juice Extractor

This book covers the use and care of the following product

Instruction Booklet

JE4700

Please read these instructions carefully
and retain for future reference.



Contents

Sunbeam's Safety Precautions	1
Features of your Sunbeam Pure Juice	2
Assembling your Sunbeam Pure Juice	4
Operating your Sunbeam Pure Juice	5
Handy Juicing Hints	6
Care and Cleaning	7
Nutrients Found in Fruit & Vegetables	8
Recipes	9

Important instructions – retain for future use.

تأكد من تفهم احتياطات السلامة المذكورة اعلاه

請務必理解上述的安全預防措施。

Assurez-vous que les précautions ci-dessus relatives à la sécurité sont bien comprises

Versichern Sie sich, dass die obenstehenden Sicherheitsmaßnahmen verstanden werden

Βεβαιώνετε πως οι παραπάνω προφυλάξεις ασφαλείας γίνονται κατανοητές

Pastikan bahwa tindakan-tindakan keselamatan seperti di atas dimengerti anda

Accertatevi che le suddette norme di sicurezza siano comprese a dovere

上記の注意事項をよくお読みになり、安全を御確認ください

Уверете се дека погоре споменатите мерки на претпазливост се добро разбрани

Asegúrese de que las precauciones de seguridad precedentes sean bien comprendidas

کاری بکنید کہ احتیاطهای بالا حتماً درک بشوند

ต้องแน่ใจว่า ข้อควรระวังเรื่องความปลอดภัยข้างต้น เป็นที่เข้าใจกันดี

Yukarda belirtilen güvenlik önlemlerinin anlaşıldığından emin olunuz

Xin kiểm chắc rằng những biện pháp làm an toàn kể trên được hiểu rõ

Sunbeam's Safety Precautions

SAFETY PRECAUTIONS FOR YOUR SUNBEAM JUICER.

- Do not put fingers or other objects into the feed chute whilst the juicer is in operation.
- Do not push fruit or vegetables into the feed chute with your fingers, always use the food pusher provided.
- If any fruit or vegetables become lodged in the feed chute, use the food pusher or turn off the juicer, remove the plug from the power outlet and disassemble to remove the lodged fruit or vegetables.
- Never operate without pulp container.
- Ensure the juicer is correctly and completely assembled before turning the appliance 'On'.

Sunbeam is very safety conscious when designing and manufacturing consumer products, but it is essential that the product user also exercise care when using an electrical appliance. Listed below are precautions which are essential for the safe use of an electrical appliance:

- Read carefully and save all the instructions provided with an appliance.
- Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug - do not pull on the cord.
- Turn the power off and remove the plug when the appliance is not in use and before cleaning.
- Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person.
- Always use your appliance from a power outlet of the voltage (A.C. only) marked on the appliance.
- 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 given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- The temperature of accessible surfaces may be high when the appliance is operating.
- Never leave an appliance unattended while in use.

- Ensure the juicer cover is clamped securely and pulp container is in place before juicer is turned on. Do not unfasten the twin-locking handles while the juicer is in operation.
- Juicing blades are very sharp, handle juicing filter basket with care when removing, replacing and cleaning.
- Always operate the juicer on a flat, level surface.
- Do not operate for more than 20 seconds at a time when juicing heavy loads. None of the recipes in this manual are considered a heavy load.
- Do not use the appliance if the rotating sieve is damaged.

- Do not use an appliance for any purpose other than its intended use.
- Do not place an appliance on or near a hot gas flame, electric element or on a heated oven.
- Do not place on top of any other appliance.
- Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surface.
- Do not operate any electrical appliance with a damaged cord or after the appliance has been damaged in any manner. If damage is suspected, return the appliance to the nearest Sunbeam Appointed Service Centre for examination, repair or adjustment.
- For additional protection, Sunbeam recommend the use of a residual current device (RCD) with a tripping current not exceeding 30mA in the electrical circuit supplying power to your appliances.
- Do not immerse the appliance in water or any other liquid unless recommended.
- Appliances are not intended to be operated by means of an external timer or separate remote control system.
- This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.

If you have any concerns regarding the performance and use of your appliance, please visit www.sunbeam.com.au or contact the Sunbeam Consumer Service Line.

Ensure the above safety precautions are understood.

Features of your Sunbeam Pure Juice

Food Pusher

Stainless steel grating and filtering basket

Twin safety levers

Motor base

On/Off control button

Coninuous Juicing

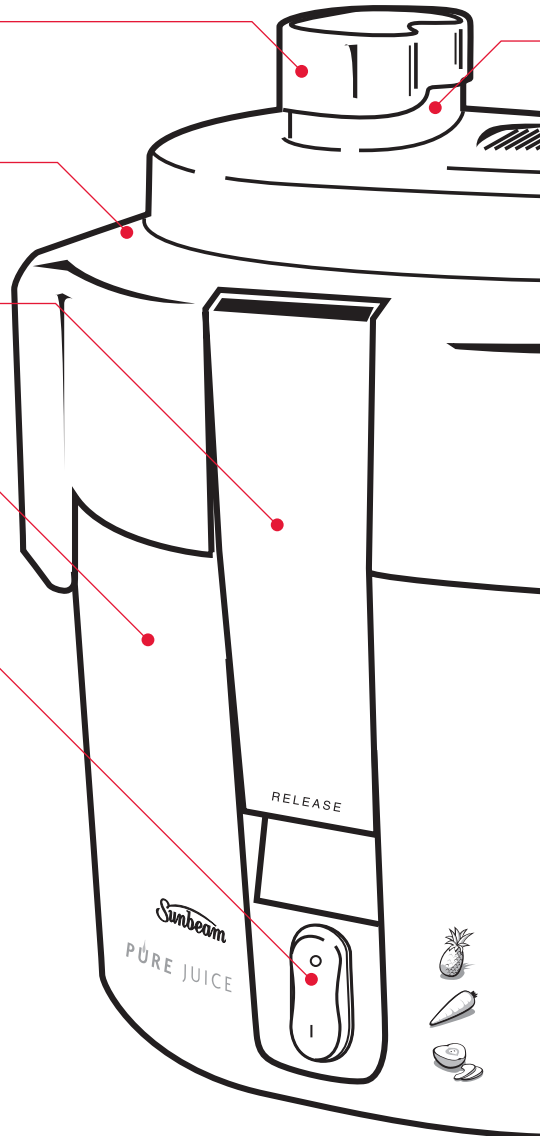
Allows you unlimited juicing, simply place a glass or jug under the spout to collect juice.

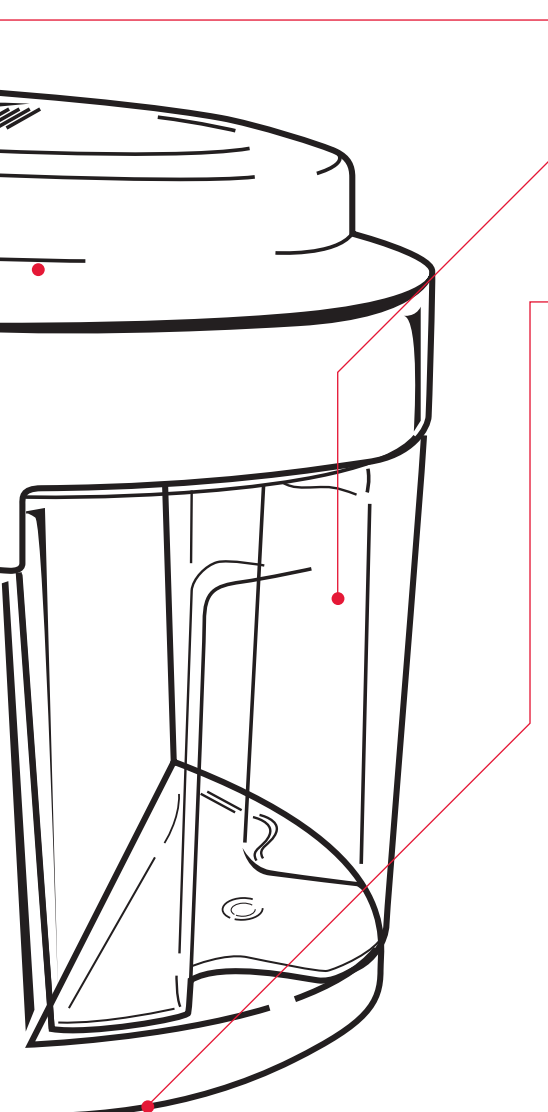
Pulp collection container

Stores coarser pieces of pulp and separates the juice. Removable for easy cleaning.

Stainless steel grating and filtering basket

Heavy duty stainless steel grating and filtering basket designed for maximum juice extraction and is removable for easy cleaning.





Lid/Feed tube

Continuous flow pulp container

Non slip feet

Feeding Tube and Food Pusher

Shaped for optimal feeding of various fruits and vegetables making juicing a breeze.

Cord Storage

Handy cord storage keeps the benchtop tidy by storing unwanted cord.

Non slip feet

Prevents the unit from moving across the bench top.

Assembling your Sunbeam Pure Juice

Before Use:

After unpacking your Pure Juice, we recommend that you disassemble the unit before using for the first time. Wash all parts except the Motor Base in hot soapy water. Rinse and dry immediately.

Important:

Always ensure your Pure Juice is unplugged from the power outlet when not in use, assembling or removing parts.

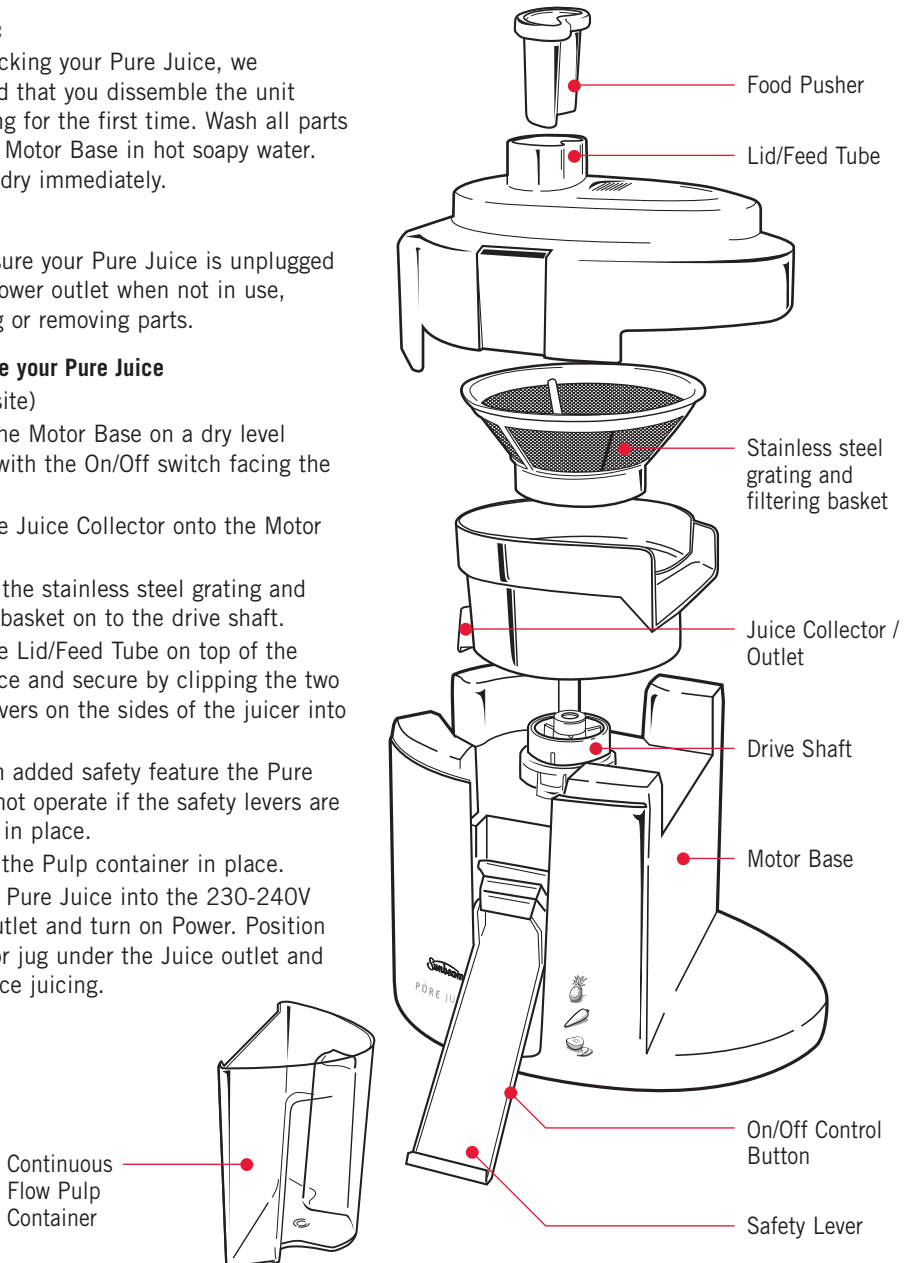
To assemble your Pure Juice

(See opposite)

1. Set up the Motor Base on a dry level surface with the On/Off switch facing the user.
2. Place the Juice Collector onto the Motor Base.
3. Position the stainless steel grating and filtering basket on to the drive shaft.
4. Place the Lid/Feed Tube on top of the Pure Juice and secure by clipping the two safety levers on the sides of the juicer into position.

Note: As an added safety feature the Pure Juice will not operate if the safety levers are not locked in place.

5. Position the Pulp container in place.
6. Plug the Pure Juice into the 230-240V power outlet and turn on Power. Position a glass or jug under the Juice outlet and commence juicing.



Operating your Sunbeam Pure Juice

Note: As an added safety feature the Pure Juice will not operate if the safety levers are not locked in place.

1. Ensure the switch on the Pure Juice is in the 'Off' position and plug the cord into a 230- 240V power outlet and turn the power on.
2. Clean fruits and vegetables thoroughly and remove any stems, large pits, stones and seeds. All fruits and vegetables should be cut into pieces to fit into Lid/Feed Tube.
3. Ensure that the Pure Juice has been assembled correctly, making sure that the stainless steel grating and filtering basket revolves properly before placing the ingredients in the Pure Juice. Refer to page 4 for assembly instructions.
4. Switch the Pure Juice to the 'On' position to start juicing. Place food into the Lid/ Feed Tube slowly and steadily, using the Food Pusher.

Note: Do not force the food into the grating and filtering basket as this can cause basket to shift and result in plastic shavings getting into the juice.

5. The Juice from the fruits or vegetables will flow directly into the glass or jug and the pulp will be separated and collected in the Pulp container.

Important: If juicing large amounts of fruits or vegetables, the pulp container will be filled, switch Pure Juice to the 'Off' position, unplug cord, and allow grating and filtering basket to stop completely. Empty Pulp container and reposition.

6. When juicing is complete ensure that the Pure Juice is switched 'Off' and unplugged from the power outlet.

Handy Juicing Hints

- Cut fruit and vegetables into suitable sizes to fit the Feed Tube.
- Remove stones and hard seeds from fruits such as peaches, plums and apricots.
- Remove skin from citrus fruits and other thick skinned fruits eg. watermelon.
- Leafy vegetables should be rolled up tightly into compact balls or rolls.
- Apricots, bananas, peaches, pears, melons and strawberries are soft-textured fruits. The juice extracted from these fruits is very thick and is known as nectar. It is best to alternate processing of these juices with thinner juices, such as carrots, apples, etc. Process softtextured fruits first, followed by firmer fruits and vegetables, in order to ensure maximum removal of thick juice.
- Allow the motor to run for approximately 1 to 2 seconds after you have finished feeding fruit and vegetables into the Feed Tube. This allows the maximum amount of juice to be extracted.
- Add a few teaspoons of lemon juice to your juice container before juicing to keep juices from discolouring.
- Serve juices immediately for maximum vitamin retention. Store juice in the refrigerator, covered. Do not store for more than 48 hours, unless canning or freezing.
- Some pulp remaining in juice is normal. It increases the juice's flavour and nutritive value.
- The season, age and ripeness of the fruit will have an effect on the amount of juice extracted.

Care and Cleaning

Ensure that the Pure Juice is unplugged before cleaning.

After use, unplug cord and disassemble the Pure Juice. Remove the pulp from the Pulp collecting container (the pulp may be used in recipes, see recipe section). The Pure Juice parts should be rinsed in cold water then washed in warm water with a mild detergent. Rinse well. Use a soft, damp cloth to wipe the Motor Base.

Important: Never immerse the Motor Base in water or any other liquid.

Caution: Cutting teeth are very sharp, handle juicing filtering basket with care when removing, replacing and cleaning.

Remove pulp from the grating and filtering basket before washing. The basket can be brushed with a nylon washing brush or clean tooth brush to remove fine particles of pulp that may be caught in the fine holes of the filter. After processing highly coloured fruits or vegetables the Pulp Collection Container may become stained. Bicarbonate of Soda sprinkled into the dry Container, and rubbed with a damp cloth to help remove stains.

Caution: Never use steelwool, scouring pads, harsh abrasive cleaners, thinners or chemical dust cloths for cleaning.

Nutrients Found in Fruit & Vegetables

Vitamin	Food Source	Benefits
Vitamin A	Yellow fruits and vegetables e.g. carrots dark green vegetables e.g. spinach	Healthy skin, bones and teeth. Assist vision (night)
Vitamin B1 (Thiamine)	Potatoes Dried peas and beans Lentils	- Aids appetite and digestion - Release energy from carbohydrates - Keeps nervous system healthy
Vitamin B2 (Riboflavin)	Leafy green vegetables	- Keeps skin, eyes and mouth healthy - Helps cells use oxygen
Niacin	Tomatoes, peas, potatoes	- Helps nervous system to function - Promotes normal growth and development
Vitamin C (Ascorbic Acid)	Citrus fruits, kiwi fruit, capsicums, parsley, strawberries, tomatoes, carrots	- Keeps teeth, gums, skin muscles and blood vessels healthy - Increases resistance to infection.
Mineral	Food Source	Benefits
Calcium	Broccoli, rhubarb, dried fruits, parsley and spinach	- Promotes strong teeth and bones.
Iron	Asparagus, spinach, broccoli, parsley, peas	- Aids oxygen transportation movement in the blood.

Recipes

FRUIT COCKTAILS

These fruit cocktails are an easy and delicious treat to make in your Sunbeam Pure Juice.

Citrus Nectar

Serves 4

2 grapefruits, peeled and quartered

3 oranges, peeled and quartered

6 apricots, seeds removed

ice cubes

Juice grapefruit, oranges and apricots, add ice cubes and stir well.

Healthy Sunrise

Serves 4

500g ripe tomatoes

1 cup buttermilk

Juice tomatoes, add buttermilk.

Chill and serve.

Strawberry Cocktail

Serves 4

15 strawberries

4 green apples

crushed ice

Juice strawberries and apples, add ice and stir well.

Tropical Tango

Serves 4

2 mangoes, peeled and seed removed

1 pineapple

crushed ice

Juice mango and pineapple. Add ice and stir well.

Watermelon Fizz

Serves 4

½ medium watermelon, skin removed

⅓ cup of brandy

1 cup lemonade

Juice the watermelon. Add brandy and lemonade, stir well and chill.

Peach Divine

Serves 4

6 medium peaches, peeled and stone removed

2 oranges, peeled and quartered

1 tablespoon honey

ice cubes

Juice peaches and oranges. Add honey and ice cubes, stir well.

Recipes continued

COMBINATION OF JUICES

Below are some suggested juice combinations. Quantities of fruit or vegetables required depend on:

1. Quality of fruit or vegetables.
2. Number of people.

- Apple and Orange
- Apple and Grapefruit
- Apple and Plum
- Apple and Tomato
- Carrot and Celery
- Carrot, Celery and Beetroot
- Cabbage and Tomato
- Carrot and Spinach
- Pineapple and Grapefruit
- Strawberry and Apple

JUICE DRINKS

Serves 1

Vegetable Zing

2 carrots
1 stick celery
¼ cucumber
½ lemon

Island Cooler

½ pineapple
1 apple
pulp of 3 passionfruits 1

Cucumber & Pineapple Cooler

2 cucumbers
½ pineapple
1 lemon
½ cup crushed ice

Strawberry Refresher

2 oranges
1 punnet strawberries
1 tablespoon cointreau

Tomato Treat

2 carrots
2 tomatoes
2 sticks celery
½ lemon

Carrot Surprise

4 carrots
2 sticks celery
½ capsicum

Dieters Special

4 peaches
2 apricots
2 apples

Recipes continued

PULP RECIPES

Pulp from the Sunbeam Pure Juice can be used in many ways. Vegetable pulp is ideal to enrich soup, stock and casseroles. Both fruit and vegetable pulp can be used as pie fillings.

Apple Raisin Cake

1½ teaspoons coffee powder
2 cups water
125g butter
2 cups plain flour
¾ cup brown sugar
1 teaspoon bicarbonate of soda
1 teaspoon cinnamon
¼ teaspoons nutmeg
1 egg
½ cup apple pulp
½ cup raisins

Heat coffee, water and butter, until coffee is dissolved and butter has melted.

Combine flour, sugar, bicarbonate of soda, cinnamon and nutmeg in a bowl. Add egg and coffee mixture. Mix well.

Add apple pulp and raisins.

Pour into a well greased 20cm cake pan. Bake in a moderate oven for 1 hour or until cooked.

Carrot Spice Cake

125g butter
¾ cup raw sugar
2 eggs
1 cup carrot pulp
200ml natural yogurt
½ cup milk
1 teaspoon bicarbonate of soda
2 cups wholemeal self raising flour
pinch salt
1 teaspoon mixed spice
½ teaspoon cinnamon

Cream butter and sugar until light and fluffy.

Add eggs one at a time, mixing after each addition.

Add all remaining ingredients, mix well until combined.

Pour into a well greased 20cm cake pan. Bake 1 hour or until cooked in a moderate oven.

Icing

70g cream cheese
15g butter
¾ cup brown sugar
2 teaspoons lemon juice

Mix butter and cheese until well combined. Add sugar and beat until light and fluffy. Mix in lemon juice.

Recipes continued

Carrot Spice Cake

200ml strawberry pulp

50ml strawberry juice

400ml whipped cream

1 cup icing sugar

pinch salt

1 tablespoon lemon juice

1 tablespoon vanilla

Combine pulp and juice. Set aside.

Using a Sunbeam Mixmaster, whip the cream until stiff.

Combine the pulp, juice, icing sugar, salt, lemon juice and vanilla, stir well. Fold the mixture through the cream.

Spoon the mousse into parfait glasses or serving bowls and freeze until firm.

Vegetable Patties

1 cup carrot pulp

300g can kidney beans, pureed

1 onion, chopped

1/4 cup parsley, chopped

1 cup cooked brown rice

1 egg

1 teaspoon salt

1 teaspoon basil

2 tablespoons wholemeal flour

1 cup chopped nuts

4 tablespoons oil

Combine all ingredients, except nuts & oil.

Make heaped tablespoons of mixture, shape into patties and role in chopped nuts.

Heat oil in pan and cook patties until golden brown.

Cucumber Raita

200ml cucumber pulp

Combine ingredients well.

This is delicious when served with curries or can be used as a dip.

12 Month Replacement Guarantee

In the unlikely event that this appliance develops any malfunction within 12 months of purchase (3 months commercial use) due to faulty materials or manufacture, we will replace it for you free of charge.

Should you experience any difficulties with your appliance, please phone our customer service line for advice on 1300 881 861 in Australia, or 0800 786 232 in New Zealand. Alternatively, you can send a written claim to Sunbeam at the address listed below. On receipt of your claim, Sunbeam will seek to resolve your difficulties or, if the appliance is defective, advise you on how to obtain a replacement or refund.

Your Sunbeam 12 Month Replacement Guarantee naturally does not cover misuse or negligent handling and normal wear and tear.

Similarly your 12 Month Replacement Guarantee does not cover freight or any other costs incurred in making a claim. Please retain your receipt as proof of purchase.

The benefits given to you by this guarantee are in addition to your other rights and remedies under any laws which relate to the appliance.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law and under the New Zealand Consumer Guarantees Act.

In Australia you are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Should your appliance require repair or service after the guarantee period, contact your nearest Sunbeam service centre.

For a complete list of Sunbeam's authorised service centres visit our website or call:

Australia

www.sunbeam.com.au

1300 881 861

Units 5 & 6, 13 Lord Street
Botany NSW 2019 Australia

New Zealand

www.sunbeam.co.nz

0800 786 232

26 Vestey Drive, Mt Wellington
Auckland, New Zealand

Need help with your appliance?

Contact our customer service team or visit our website for information and tips on getting the most from your appliance.

In Australia


Visit www.sunbeam.com.au

Or call 1300 881 861

In New Zealand

Visit www.sunbeam.co.nz

Or call 0800 786 232

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Made in China.

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