

AVAMIX



Intertek



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928JE700

Continuous Feed High Power Juicer

SAFETY

Juicer should only be operated by trained individuals.
Be sure to read the operation and safety manual before using.

CAUTION: BLADES AND DISCS ARE EXTREMELY SHARP

To avoid possible injury, use caution when handling and avoid contact when they are moving.

CAUTION: ALWAYS ENSURE UNIT IS UNPLUGGED BEFORE DISASSEMBLY

Though safety features should prevent operation, use extra caution to prevent serious injury.

CAUTION: NEVER INSERT ANYTHING OTHER THAN FRUIT OR VEGETABLES
IN THE FEED TUBE AND NEVER INSERT ANYTHING INTO EJECTION CHUTE

If unit gets clogged, turn off and allow basket to fully stop before removing lid to dislodge debris.

CAUTION: NEVER LEAVE UNIT RUNNING WHILE UNATTENDED

CAUTION: DO NOT SUBMERGE MOTOR IN WATER

CAUTION: INSPECT CORD FOR DAMAGE BETWEEN USES

ASSEMBLY

Be sure unit is unplugged before assembly and disassembly.



1. Position base on a clean and stable countertop at a comfortable working height with power button facing the operator.

2. Place bowl on base.



3. Fit flange onto bowl so that the tabs line up.



4. Place basket in bowl. Be sure motor shaft is correctly lined up with the basket.

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5. Attach lid by aligning with the flange notches.



6. Put pulp bin in position to catch waste.



7. Move safety arm into place.

Note: As a safety feature, unit will not operate without safety arm in place.

8. Plug in unit (ensure the appropriate voltage) and switch power to "ON". Allow unit to reach full speed before inserting fruit.

OPERATION

1. Check plug and cord for damage before plugging into socket.
2. Make sure safety arm is engaged.
3. Make sure pulp bin and juice container are in place.
4. Switch unit to "ON".
5. Allow basket to reach full speed.
6. Slowly insert fruit and/or vegetables by hand (never insert ice).
 - a. Remember to peel citrus before juicing.
 - b. Remove any pits or large seeds.
 - c. Fruit with thick skins need to be peeled.
 - d. Avoid inserting stems.

Note: If juicer begins to vibrate, this may be due to pulp becoming unevenly distributed. Turn off the unit, allow basket to come to a complete rest and clean out pulp.

7. When finished, allow unit to run for a few seconds to allow all juice to work through the system.

CLEANING

Machine can be rinsed out between two different kinds of fruit by switching unit "ON" and pouring water through the feed tube. Clean unit after every use.

CAUTION: NEVER DISASSEMBLE WHILE UNIT IS ON

CAUTION: ALWAYS ENSURE UNIT IS UNPLUGGED BEFORE DISASSEMBLY

1. Remove basket, flange and bowl from base.
 2. Clean each piece with mild soap (such as Noble Chemical's 147SUNBRIGHT) and warm water. Use sponge or brush to remove any pulp. If pulp has dried, allow to soak. DO NOT tap the basket against a counter. This may cause damage to the basket.
 3. Wipe motor housing and all external surfaces with soft damp cloth.
- CAUTION:** DO NOT SUBMERGE MOTOR IN WATER
4. Allow parts to dry and reassemble (see assembly instructions on pg. 2-3).

WARRANTY

All new Avamix juicers used for commercial purpose are warranted against defects in materials and workmanship under normal use and maintenance. This warranty runs for 2 years from the date of purchase and is for the original purchaser only. All other warranties, expressed or implied, statutory or otherwise, including without limitation any implied warranty of merchantability for fitness for purposes are excluded. The seller shall in no event be liable for direct, indirect or consequential damages in connection with Avamix.

Exclusions - The following conditions are not covered by warranty:

- Equipment damage or equipment failure occurs because of accident, carelessness, lack of proper set-up, supervision when required, or if the equipment is installed or operated in any manner contrary to the installation and operating instructions.
- Equipment damage or equipment failure due to improper installation, improper utility connection or supply.
- Equipment that has not been used appropriately, or has been subject to misuse, neglect, abuse, accident, alteration, negligence, damage during transit, delivery or installation, fire, flood, or act of God.
- Equipment that has the model number or serial number removed or altered.
- Equipment that has been changed, altered, or modified or repaired by other than an authorized service agency. Avamix shall not be held liable for any damages to any person or property which may result from the use of the equipment thereafter.
- This warranty does not apply to, and Avamix is not responsible for any warranty claims on products sold or used outside of the contiguous United States.
- This equipment is intended for commercial use only. Warranty is void if equipment is installed in non-commercial applications.