## the Nutri Juicer® Cold Plus

BJE530 / SJE530









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## SAGE® RECOMMENDS SAFETY FIRST

At Sage® we are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions.

IMPORTANT SAFEGUARDS READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE

- A downloadable version of this document is also available at sageappliances.com
- Before using the first time ensure your electricity supply is the same as shown on the label on the underside of the appliance.
- Remove and safely discard any packaging materials before first use.
- To eliminate a choking hazard for young children, safely discard the protective cover fitted to the power plug.
- This appliance is for household use only. Do not use the appliance for anything other than its intended use.
   Do not use in moving vehicles or boats. Do not use outdoors.
   Misuse may cause injury.
- Fully unwind the power cord before operating.
- Position the appliance on a stable, heat resistant, level, dry surface away from the edge and do not operate on or near a heat source such as a hot plate, oven or gas hob.
- Vibration during operation may cause the appliance to move.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- Always ensure the appliance is turned OFF, unplugged at the power outlet and has been

- allowed to cool before cleaning, attempting to move or storing.
- Always turn the appliance to the off position, switch off at the power outlet and unplug at the power outlet when the appliance is not in use.
- Do not use the appliance if the power cord, plug, or appliance becomes damaged in any way. If damaged or maintenance other than cleaning is required, please contact Sage Customer Service or go to sageappliances.com
- Any maintenance other than cleaning should be performed by an authorised Sage® service centre.
- Children should not play with the appliance.
- Cleaning of the appliance should not be carried out by children unless they are 8 years or older and supervised.
- The appliance and its cord should be kept out of reach of children aged 8 years and younger.
- The installation of a residual current safety switch is recommended to provide additional safety when using all electrical appliances. Safety switches with a rated operating current not more than 30mA are recommended. Consult an electrician for professional advice.

- Always ensure the appliance is properly assembled before use.
   The appliance will not operate unless properly assembled.
- Do not use the appliance on a sink drain board.
- Keep hands, fingers, hair, clothing as well as spatulas and other utensils away from moving or rotating parts during operation.
- Do not use the appliance for anything other than food and/or beverage preparation.
- In order to avoid the possible hazard of the appliance starting by itself due to inadvertent resetting of the overload protection, do not attach an external switching device (such as a timer) or connect the appliance to a circuit that can regularly switch the appliance on and off.
- Carefully read all instructions before operation and save for future reference.
- The appliance can be used by persons with reduced physical or mental capabilities or a lack of experience and knowledge, only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- This appliance shall not be used by children.
- Do not leave the appliance unattended when in use.

- Do not push food into the feed chute with your fingers or other utensils. Always use the food pusher provided. Do not place hand or fingers into the food chute when it is attached to the appliance.
- Do not juice stone fruit unless seeds and/or stones have been removed.
- Do not operate the juice extractor without the pulp and juice container in place.
- Make sure the stainless steel filter basket has stopped rotating and the motor has completely stopped before releasing the safety locking arm and/or attempting to move the appliance, when the juicer is not in use, and before disassembling, cleaning and storing.
- Any significant spillage onto the surface under or around the appliance, or onto the appliance itself, should be cleaned and dried before continuing to use the appliance.
- Be careful when handling the stainless steel filter basket as the small cutting blades at the base of the filter basket are very sharp. Mishandling may cause injury.

- Remove rind from all citrus fruit before juicing.
- Do not use the appliance if the rotating sieve (filter basket) or lid is damaged.
- Always make sure juicer cover is clamped securely in place before motor is turned on.
   Do not unfasten interlock arm while juicer is in operation.



The symbol shown indicates that this appliance should not be disposed of in normal household waste.

It should be taken to a local authority waste collection centre designated for this purpose or to a dealer providing this service. For more information, please contact your local council office.

To protect against electric shock, do not immerse the power plug, cord or appliance in water or any liquid.

# SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

# Components



- A. Food pusher (not dishwasher safe)
- B. Interlocking safety arm Stops juicer operating without cover locked into place.
- C. Juicer cover (dishwasher safe)
- D. Stainless steel filter basket (dishwasher safe)
- E. Pulp container (dishwasher safe)

- F. Filter bowl surround (dishwasher safe)
- G. 2 Speed control and off dial
- H. Overload protection indicator light
- I. 2 litre juice jug and sealing lid with built in froth separator (dishwasher safe)
- J. Juicing Nozzle Can be placed over spout to juice directly into a cup (dishwasher safe)



**CE UK Rating Information** 220–240V ~ 50/60Hz 1200–1300W



#### Before first use

Before using your juicer for the first time, remove and safely discard any packaging materials and promotional stickers and labels.

Ensure the power cord is unplugged.

Wash the filter bowl surround, filter basket, juicer cover, food pusher, pulp container and juice jug and lid in warm, soapy water with a soft cloth. Rinse and dry thoroughly.

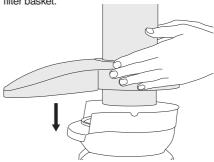
- Place motor base on a flat, dry surface such as a countertop. Ensure that the juicer is switched to OFF at the dial, and the power cord is unplugged.
- 2. Place filter bowl surround on top of the motor base.



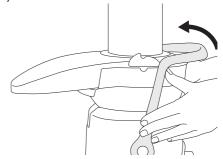
 Align the arrows at the base of the stainless steel filter basket with the arrows on the motor drive coupling and push down until it clicks into place to create a secure fit with the motor base.



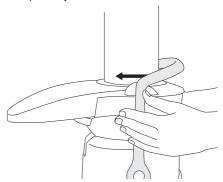
 Place the juicer cover over the filter bowl surround, positioning the lower part of the feed chute over the stainless steel filter basket.



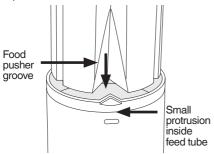
 Raise the safety locking arm up and locate into the two grooves on either side of the juicer cover.



 The safety locking arm should now be in a vertical position and locked into place on top of the juicer cover.



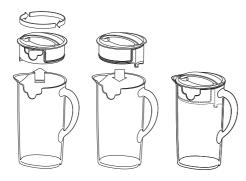
 Slide the food pusher down the food chute by aligning the groove in the food pusher, with the small protrusion on the inside of the top of the feed tube.



- Place the pulp container into position by tilting and lifting the motor base slightly. Insert the pulp container under the juicer cover on the back ensuring it is supported by the juicer cover and motor base.
- 9. Fit the lid to the juice jug and position jug under juice spout.

#### Juice jug

Juice can be preserved in the juice jug for up to 3 days by following these steps.



- Lift the lid off the jug and rotate 180°
- 2. Press down firmly to replace the lid
- 3. Store juice in the fridge



#### NOTE

Storage time depends on the ingredients being juiced and the freshness of the fruit prior to juicing. Juice must be stored in the refrigerator between  $2^{\circ}\text{C}$  to  $4^{\circ}\text{C}$ .



- Wash your selection of fruit and vegetables to be juiced. Most fruit and vegetables such as apples, carrots and cucumbers will not need to be cut or trimmed to size as these will fit whole into the feed chute. Ensure vegetables such as beets, carrots etc. have all soil removed, are washed well and trimmed of leaves before using.
- 2. Plug the power cord into a 220V 240V power outlet.



#### **IMPORTANT**

Do not load Feed Chute with produce before the Juicer has reached the selected speed.

#### 3. Turning the Juicer On

Turn dial to desired speed setting. Turn Dial to "Low" setting for soft fruits and vegetables and to "High" setting for hard fruits and vegetables. See Speed Selector Guide table on the next page to match speed and produce type for maximum yield. "Low" range, while it may not maximise yield of some produce, allows you to extract juice at a significantly lower noise.

 With the motor running, place food into the feed chute and use the food pusher to gently guide food down. To extract the maximum amount of juice, always push the food pusher down slowly.

#### Full Juice Jug

You can keep juicing until the Juice Jug is filled to max, level.

#### 6. Continuous Juicing

Having just filled and removed a Juice Jug with fresh juice, you can place an empty Juice Jug back onto the nozzle and continue juicing without disassembly. When the Pulp Container is near full with pulp, turn the Dial to "Off", remove the Pulp Container only and empty contents. Replace the empty Pulp Container and turn Dial to desired speed selection to continue juicing.

#### **SPEED SELECTOR GUIDE**

APPLES High BABY SPINACH High BEETS High BELL PEPPER High BLUEBERRIES High BROCCOLI High CABBAGE High CARROT High CELERY High CITRUS FRUITS (peeled) Low CUCUMBER High GINGER High GRAPES (seedless) Low HONEYDEW MELON (peeled) High KALE High KIWI (peeled) Low MANGO (peeled, pit removed) High MINT High PEACH (pit removed) High PEARS High SQUASH High STRAWBERRIES High TOMATOES High WATERMELON (peeled) Low ZUCCHINI High Wigh WATERMELON (peeled) Low	FOOD TYPE	SPEED
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CARROT High  CELERY High  CITRUS FRUITS (peeled) Low  CUCUMBER High  GINGER High  GRAPES (seedless) Low  HONEYDEW MELON (peeled) High  KALE High  KIWI (peeled) Low  MANGO (peeled, pit removed) High  MINT High  PEACH (pit removed) High  PEARS High  PINEAPPLE (peeled) High  RHUBARB High  SQUASH High  TOMATOES High  WATERMELON (peeled) Low  MATERMELON (peeled) Low	BROCCOLI	High
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HONEYDEW MELON (peeled)  KALE  High  KIWI (peeled)  Low  MANGO (peeled, pit removed)  High  MINT  High  PEACH (pit removed)  High  PEARS  High  PINEAPPLE (peeled)  High  SQUASH  STRAWBERRIES  High  TOMATOES  High  WATERMELON (peeled)  Low	GINGER	High
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KIWI (peeled)  MANGO (peeled, pit removed)  MINT  High  PEACH (pit removed)  High  PEARS  High  PINEAPPLE (peeled)  RHUBARB  High  SQUASH  High  STRAWBERRIES  High  TOMATOES  High  WATERMELON (peeled)  Low	HONEYDEW MELON (peeled)	High
MANGO (peeled, pit removed)  MINT  High  PEACH (pit removed)  High  PEARS  High  PINEAPPLE (peeled)  High  RHUBARB  High  SQUASH  STRAWBERRIES  High  TOMATOES  High  WATERMELON (peeled)  Low	KALE	High
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PEACH (pit removed) High  PEARS High  PINEAPPLE (peeled) High  RHUBARB High  SQUASH High  STRAWBERRIES High  TOMATOES High  WATERMELON (peeled) Low	MANGO (peeled, pit removed)	High
PEARS High  PINEAPPLE (peeled) High  RHUBARB High  SQUASH High  STRAWBERRIES High  TOMATOES High  WATERMELON (peeled) Low	MINT	High
PINEAPPLE (peeled) High  RHUBARB High  SQUASH High  STRAWBERRIES High  TOMATOES High  WATERMELON (peeled) Low	PEACH (pit removed)	High
RHUBARB High  SQUASH High  STRAWBERRIES High  TOMATOES High  WATERMELON (peeled) Low	PEARS	High
SQUASH High  STRAWBERRIES High  TOMATOES High  WATERMELON (peeled) Low	PINEAPPLE (peeled)	High
STRAWBERRIES High  TOMATOES High  WATERMELON (peeled) Low	RHUBARB	High
TOMATOES High WATERMELON (peeled) Low	SQUASH	High
WATERMELON (peeled) Low	STRAWBERRIES	High
	TOMATOES	High
ZUCCHINI <b>High</b>	WATERMELON (peeled)	Low
	ZUCCHINI	High

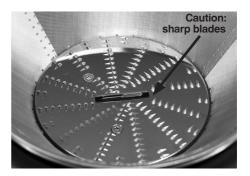


- Do not allow the pulp container to overfill as this may affect the operation of the appliance.
- The juicer is fitted with a safety device which safeguards against overheating with excessive loads. If overheating occurs, the juicer will automatically activate the overload protection device and the unit will switch itself off. When the overload protection is activated, unplug the juicer from the power outlet for 30 minutes to allow the unit to cool. Then plug juicer into the power outlet and use as normal.



#### WARNING

Never use fingers, hands or utensils to push food down the feed chute or to clear the feed chute. Always use the food pusher provided.



The stainless steel filter basket contains small sharp blades to cut and process fruit and vegetables. Avoid touching the blades when handling the filter basket.



Ensure the juicer is turned off by turning the juicer dial to the OFF position. Then unplug the power cord.

#### Cleaning

- 1. Remove Juice Jug.
- 2. Remove Pulp Container.
- Disengage Locking Bar, pull up entire Juice Collector Assembly and take to sink.

Rinse all parts after use (except the motor base) under running water to clear away the majority of juice and pulp. Wash in warm soapy water with a soft cloth.

To avoid food drying on to the blades, mesh or transparent parts, rinse and wash as soon as possible after use.

#### Pulp container

To minimize cleaning, you can line the pulp container with a biodegradable bag to collect the pulp.

#### Motor base

To clean the motor base, wipe with a soft, damp cloth then dry thoroughly. Wipe any excess food particles from the power cord.

Do not immerse the motor base in liquids.

#### Cleaning agents

Do not use abrasive scouring pads or cleaners on either the motor base or the jug, as they may scratch the surface. Use only warm soapy water with a soft cloth.

#### Dishwasher

Wash all parts (except the motor base) in warm soapy water with a soft cloth. All parts except for the motor base and food pusher are dishwasher safe. However washing parts on a regular base in the dishwasher can shorten the life of them due to prolonged exposure to harsh detergents, hot water and pressure.

Cleaning the parts in the dishwasher also may cause parts to deteriorate so inspect the parts regularly and stop using the product if any signs of damage is noticed.

#### Filter basket

To ensure consistent juicing results, always clean the filter basket thoroughly immediately after use.

If pulp is left to dry, it may clog the fine pores of the filter mesh, which can affect juicing performance. The filter basket can be soaked in hot soapy water for 10 minutes. if necessary.

Hold the filter basket under running water and use brush (supplied with the juicer) in a circular motion to clear away pulp from the inside of the basket, including the blades. Turn over to brush away pulp from the outside of the basket, and repeat if necessary.

After cleaning, hold up towards a light source to check that the fine mesh pores are not blocked. If blocked, soak the filter basket in hot water with 10% lemon juice to loosen, and brush under running water again.

Do not soak the filter basket in bleach, harsh chemicals or abrasive cleansers.

Always treat the filter basket with care, as it can be easily damaged. Do not use if there is any damage or deformation to the filter mesh.

Filter basket can be washed in the dishwasher (top shelf).

The center of the filter basket has an array of small, sharp blades. Do not touch these blades when handling the filter basket.

#### Stubborn food stains

Discoloration of the plastic may occur with strongly colored fruit and vegetables. To help prevent this, wash parts immediately after use.

If discoloration does occur, the plastic parts can be soaked in water with 10% lemon juice or can be cleaned with a non-abrasive cleaner.



#### Juicer will not work . The safety locking arm may not be correctly engaged in the vertical when switched ON operating position. Check the top cover is properly aligned and the locking arm is located firmly into the two grooves on either side of the juicer cover. Motor overload protection may have operated (see below). Overheating with • The juicer is equipped with an internal self-resetting overload to prevent the excessive loads motor from damage under heavy or continuous loads. If the motor suddenly stops working, turn the dial to OFF, and unplug the unit from the power outlet. Allow the juicer to cool for at least 30 minutes before operating again. NOTE: The unit MUST be turned off in order for it to cool and be reset. · Despite this overload protector, we suggest juicing in smaller batches, without excessive pushing force, to avoid overheating and stalling and to maintain the life of the motor. Excess pulp building Stop juicing, disassemble to scoop excess pulp off the juicer cover. up in the stainless Reassemble and continue juicing. Alternating soft and hard ingredients steel filter basket may help avoid this. Pulp too wet The cleaner the filter, the better the juice yield, and dryer the pulp. Be sure and reduced to thoroughly clean the juicer as soon as possible after each use. Remove extracted juice the stainless steel filter basket and thoroughly clean mesh walls with a cleaning brush. Rinse the filter basket under hot water. If the fine mesh holes are blocked, soak the basket in a solution of hot water with 10% lemon juice to unblock the holes or wash in the dishwasher (top shelf). This will remove excess fiber build up which could be inhibiting the flow. Juice leaks between • Try a slower juicing speed (if possible) and push the food pusher down the the rim of the juicer feed chute more slowly. and the juicer cover Juice sprays out The juice is being extracted too High; try a slower juicing speed (if possible) from spout and push the food pusher down the feed chute more slowly.

#### Motor appears to stall when overload protection LED flashes

- Wet pulp can build up under the juicer cover and stall the juicer if the juicer is used excessively without cleaning. If this occurs, disassemble and follow the cleaning instructions to clean the filter bowl surround, the stainless steel filter basket and the juicer cover. The juicer can also stall if excessive force is used to push produce down the feed chute. If this occurs, ensure that a more gentle pressure is used to push produce down the chute.
- The juicer will automatically stop operating if too much food is being processed at one time. Try processing a smaller amount per batch. To continue juicing, reset the juicer by turning the juicer OFF and back ON.
- Turn on the juicer before putting ingredients in the chute. Pressing
  ingredients down before the juicer reaches full speed can cause the motor
  to stall or overload. Use gentle to moderate pressure on the pusher. Lower
  pressure produces a better juice yield.
- Hard fruit and vegetables will put excess strain onto the motor if a low speed is selected. Refer to the juicing guide to determine the correct speed for the fruit and vegetables selected for juicing.

#### Overload protection LED light flashing during the use

This indicates the motor speed is slowed down to an inefficient level.
 This may be caused by excessive pushing force on the pusher or too much pulp building up on the lid or in pulp pin. Use moderate pushing force on the food pusher and regularly clean the lid and pulp bin to ensure the juicer is operating at optimal speed.

#### Overload Protection LED is on

 This indicates motor overload protection is activated. To reset the unit, turn the dial to OFF, unplug the juicer and let the motor cool down for 25–30 minutes, then plug the juicer back in.

If any of the above issues persist, or if you have questions, stop use of the juicer and contact Sage® Customer Service.



#### 2 YEAR LIMITED GUARANTEE AND 5 YEAR LIMITED MOTOR GUARANTEE

Sage Appliances guarantees this product for domestic use in specified territories for 2 years for all parts of the product and 5 years for the product's motor from the date of purchase against defects caused by faulty workmanship and materials. During this guarantee period Sage Appliances will repair, replace, or refund any defective product (at the sole discretion of Sage Appliances).

All legal warranty rights under applicable national legislation will be respected and will not be impaired by our guarantee. For full terms and conditions on the guarantee, as well as instructions on how to make a claim, please visit www.saqeappliances.com.











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Poland 00800 121 8713

BEL

Belgium 0800 54 155 CHE

Switzerland 0800 009 933

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