

## **SLOW JUICER**

Instruction Manual SLOW JUICER



# **SLOW JUICER**

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for buying your new juicer JS 8011



### **CATLER RECOMMENDS SAFETY FIRST**

We understand the importance of safety and that's why we put your safety first from the initial design concept to the production itself. Nevertheless, please be careful and follow the instructions below when using this juicer.

- This appliance may be used by children 8 years of age and older and by persons with physical or mental impairments or by inexperienced persons, if they are properly supervised or have been informed about how to use of the product in a safe manner and understand the potential dangers.
- Children must not play with the appliance.
- Cleaning and maintenance performed by the user must not be performed by unsupervised children.
- If the power cord is damaged, ask the authorised service for a replacement in order to prevent hazards. It is forbidden to use the appliance if it has a damaged power cord.



# WARNING: INCORRECT USE MAY RESULT IN INJURY.

 When handling the press screw, be take care to avoid injury with the screw edge.

- Do not use the appliance if the rotation strainer is damaged.
- Always turn off the juicer and disconnect it from the power socket if you will not be using it and if you are leaving it without supervision, before assembly, disassembly or cleaning.
- This appliance is not to be used by children.
   Keep this appliance and its power cord out of children.
- The appliances may be used by persons
  with physical or mental impairments or by
  inexperienced persons only if they are properly
  supervised or have been informed about how
  to use of the product in a safe manner and
  understand the potential dangers.
- Wash the juice and pulp jugs, press tube, press screw, strainers and the chamber's interior in warm water with a small amount of washingup liquid. Rinse and wipe dry. Always follow the instructions in the "Care and cleaning" chapter.
- Before replacing the strainer, always first turn the appliance off by pressing the STOP button, unplug the power cord from the mains socket a wait until all moving parts have stopped.
- This juicer is designed for home use. It is not

## intended for use in premises such as:

- staff kitchens in stores, offices and other workplaces;
- agricultural farms;
- hotel or motel rooms and other living areas;
- bed and breakfast establishments.
- Before first use, remove all advertising labels / stickers from the juicer.
- To prevent any risk of suffocation of children, please store all plastic bags out of their reach or dispose of them safely.
- Use the juicer on an even, dry and stable surface. Do not place on the kitchen or table countertop edge, sink dish rack etc. Do not place it on / in the vicinity of electric or gas cooker or other appliances generating heat.
- Do not use the juicer in vehicles, boats or outdoors or for purposes other than it was designed for.
- Before connecting the juicer to a power socket, make sure the voltage stated on the product's rating label corresponds to the voltage in your power socket. Connect power cord only to a properly grounded socket.

- Make sure that the juicer is correctly assembled before putting it into operation. Only use the original accessories supplied by the manufacturer.
- The juicer is equipped with a safe start lock.
   This means it cannot be started unless properly assembled.
- Before juicing, please remove hard kernels from fruits and vegetables contained for example in peaches, apricots, mango etc. and also remove uneatable peels for example from oranges, pineapples, melons, mandarins etc. You needn't remove seeds from berries and kiwi.
- Do not insert excessively hard raw materials in the juicer, such as sugar cane or ingredients such as pepper, coffee beans or hard pits contained for example in apricots, peaches, mango etc. Otherwise, damage to the juicer or injury might occur.
- The juicer can be used to press fresh garlic or pepper, however, it's not designed to grind dried spice.
- Thanks to the vertically positioned press screw, there is almost no need to push the raw materials through the feed tube. Most

raw materials are pulled by the screw into the juicing mechanism. If you need to push some raw materials through the feed tube such as apples, please always use the supplied pusher.

- Never push the raw materials with your fingers or other tools such as kitchen utensils etc.
- If the raw materials get stuck inside the juicing mechanism, please press the reverse run button and hold it down until the raw materials are released.
- The maximum continuous operating time is 30 seconds. Then allow the juicer to cool down for 20 minutes.
- Disconnect the juicer from the power socket by gently pulling the plug, not the power cord. Otherwise, damage to the cord or the mains socket might occur.
- Before disassembling the parts that are in motion during use, please make sure that the juicer is turned off and unplugged from the mains socket and wait until these parts have stopped completely.
- Please follow the instruction is the "Cleaning and maintenance" chapter.

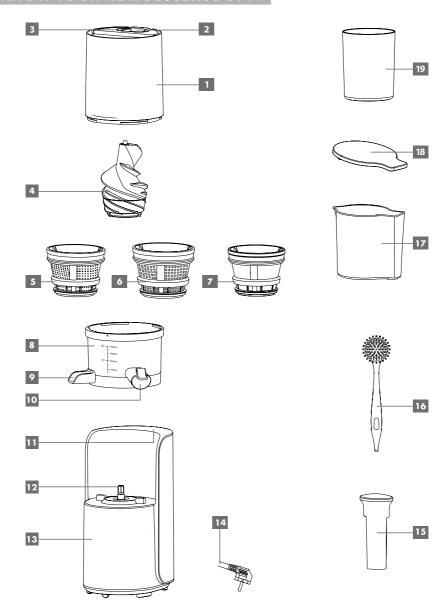
 Never wash the motor unit and its connection cable under running water or submerge it in water or another liquid.

# IMPORTANT SAFETY INSTRUCTIONS FOR USING ELECTRICAL EQUIPMENT

- Fully unwind the power cord before use.
- Do not leave the power cord hanging over the edge of a table or countertop or allow it to touch a hot surface or to become tangled up.
   Do not put heavy objects on the power cord.
- For safety reasons, we recommend to connect the appliance in an independent electrical circuit separated from other appliances.
   Do not use adapter plugs or extension cords to connect the appliance to a power outlet.
- To prevent electric shock, do not submerge this appliance, its base or power cord in water or any other liquid.
- We recommend that you inspect the appliance regularly. Do not use the appliance if it is damaged in any way or if the power cord or plug is defective. All repairs or adjustments must be performed at the nearest Catler authorised service centre.

- Any maintenance other than standard cleaning must be performed at authorised Catler service centre.
- We recommend to install a residual current device (standard safety switches in your power outlet) to provide a higher level of protection when using the appliance. We recommend to install a residual current device (with a nominal residual operating current of no more than 30mA) in the electric circuit in which your appliance is to be connected. For further expert advise, please contact your electrician.

## KNOW YOUR NEW JUICER JS 8011

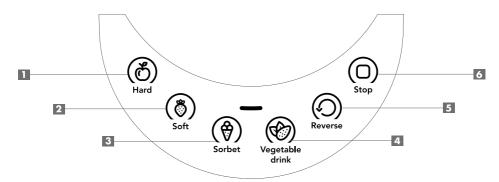


#### JUICER DESCRIPTION

- 1. Feed tube
- 2. Feed opening
- 3. Feed opening protective cover
- 4. Press screw
- 5. Fine strainer
- 6. Coarse strainer
- 7. Strainer for ice cream/sorbet preparation
- 8. Juice chamber
- 9. Pulp outlet
- 10. Juice spout with a closeable anti-drip tap
- 11. Control panel

- 12. Shaft
- 13. Motor base
- 14. Power cable
- 15. Plunger
- 16. Cleaning brush
- 17. Juice jug
- 18. Juice jug lid
- 19. Pulp container

#### **CONTROL PANEL DESCRIPTION**



- 1. **Ö Hard** button to process hard fruit and vegetables
- 2. Soft button to process soft fruit and vegetables
- 3. **♦ Sorbet** button to make ice cream / sorbet
- 4. **Vegetable drink** button
- 5.  **Reverse** button reverse run
- 6. □ **Stop** button to stop the processing

### **OPERATING YOUR JUICER JS 8011**

#### **BEFORE FIRST USE**

Before first use, remove all packaging and advertising labels / stickers from the appliance.

Check the appliance and all the accessories for damage. Never use a damaged appliance and/or appliance with damaged accessories, damaged power cord or plug.

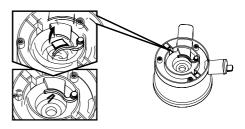
Wipe the motor base with a soft sponge slightly moistened in warm water. Then wipe dry with a clean cloth.

Before first use, wash all removable accessories designed to contact with food in warm water with a small amount of washing-up liquid. Rinse and wipe dry. Follow the instructions in the "Care and Cleaning" section.

WARNING!
Be very careful
when handling the
press screw to avoid
injury on the edge.

#### **ASSEMBLING YOUR JUICER**

Before assembling your juicer, please make sure that the silicone sealing at the chamber bottom is firmly inserted in the pulp outlet. If the seal was inserted or located incorrectly, the pulp or juice could drain through the outlet.



Before assembling the juicer, also make sure that the silicone sealing is correctly inserted in the chamber centre. The seal's wider part must point upwards.



- 1. Put the motor base on a clean, dry and flat surface far enough from the mains socket.
- 2. Insert the chamber on the motor base so. that jags on the motor base engage with the notches at the chamber bottom.
- 3 Insert the strainer in the chamber Each strainer has indentation at the bottom which must fit in the chamber bottom indentation to make sure the strainer is properly fixed in the chamber. Please select appropriate strainer depending on the type of the selected fruit and vegetables:
  - A fine strainer is suitable for processing hard fruit and raw vegetables.
  - A coarse strainer is suitable for processing soft fruit or vegetables.
  - An ultra-fine strainer is suitable for processing fruit or vegetables to prepare ice creams or sorbets.

If you are about to juice both hard and soft fruit or vegetables (such as apples and bananas), put either the fine strainer (juice making without pulp) or the coarse strainer (juice making with pulp a la smoothie) in the chamber.

- 4. Insert the press screw onto the shaft. Rotate the screw as needed to make sure that it's inserted correctly.
- 5. Now insert the feed tube so that the arrow on the chamber is aligned with the open lock mark on the tube.
- 6. Rotate the tube clockwise until the arrow on the tube is aligned with the open lock mark. Correct tube locking is indicated by clicking.

#### NOTE

Do not use force when inserting the feed tube. If the feed tube cannot be inserted, check if the press screw is installed correctly.



- 7. Put the pulp container under the pulp outlet and put the juice container under the juice spout.
- 8. The juicer is now ready for use.

#### **OPERATING YOUR JUICER**

Before plugging the power cord in the mains socket and turning the juicer on, please make sure that juicer is correctly assembled. The juicer is equipped with two safety devices that prevent it from being started after plugging the power cord:

- the feed tube is not installed correctly;
- the feed opening's protective lid is open.
- 1. Insert the mains cord plug into a power socket.
- 2. The control panel will light and the juicer is ready for use.

#### NOTE

As soon as the juicer is started, you can open the protective cover and insert bigger pieces of fruit or vegetables. Opening the protective cover will interrupt the juicer operation automatically and an acoustic signal will be heard. To restore the juicer operation, close the protective cover.

4. If needed, use the supplied pusher to push the fruit and vegetable pieces through the feed opening.

3. Press the selected program's button to start the juicer.

#### **PROGRAM TABLE**

<b>ඊ</b> ∕්	Juicing hard / soft fruit or vegetables	Insert cleaned and washed pieces of fruit or vegetables one by one into the feed opening. Use the provided pusher.
♦	Preparing sorbet from frozen fruit or vegetables.	Insert pieces of frozen fruit or vegetables slowly and wait until each piece is processed. To prepare sorbets, use the pulp coming out of the pulp outlet.
*	Vegetable drink	The program is suitable for preparing vegetable drink. Close the juice spout. Process the prepared vegetables. You may enrich your vegetable drink by nuts and seeds that should be immersed in water before processing. If your are about to process more than 450ml of drink, open the outlet regularly to prevent overflowing.

#### NOTE

Do not use ice cubes to make ice cream / sorbet. Always use the ice cream / sorbet strainer and the sorbet program. To make fruit and vegetable sorbet, use only frozen pieces of fruit and vegetables. Never process other raw materials.

#### Attantian:

If you are about to process nuts or seeds using the "Vegetable Drink" program, always soak the nuts or seeds before processing.

∕!\warning! Never use your fingers, spoons or other utensils to push fruit or vegetable pieces through the feed opening. Always use the supplied pusher.

- 5. The juice is flowing into the chamber and the pulp is flowing into the pulp container through the outlet while the juicing is in progress.
- 6. The juice spout is equipped with a closeable tap so you can let the juice flow into container or jar or you can close the tap so that the juice gathers in the chamber. This is suitable for processing various types of fruit and vegetables. In this way, the juice becomes stirred. As soon as the juice contents amount reaches 450ml, it's necessary to open the spout and pour the juice into a prepared juice jug or jar.

If large amounts of froth form during the juicing, we recommend to leave the spout open.

7. If the juice jug or jar becomes full while the juicing is in progress, close the spout and put another jug or jar underneath.

- 8. When the juicing process is finished, press O **STOP** and wait until the juicer comes to a full standstill. Unplug the power cord from the mains socket. The juice may be discharging even a while after the juicer is turned off. Wait for the juice to discharge. Then clean the juicer according to the instructions in the "Care and cleaning" chapter.
- 9. We recommend to consume the juice immediately after it's been made.

✓! WARNING! If the juicer is to be turned on with no load, do not operate it longer than 1 minute. Do not use the juicer longer than 20 minutes in continuous motor operation. To prevent overflowing, make sure that the juice in the chamber does not exceed a maximum volume of 450ml.

#### **REVERSE RUN**

The juicer is equipped with a reverse run to allow you to remove the stuck raw materials from around the press screw. To enable the reverse run, press • Reverse.

- 1. Hold down  **Reverse**.
- 2. The juicer run will be interrupted automatically.
- After about 3 seconds, the screw begins to rotate in a reverse direction compared ti juicing, thus releasing the stuck raw materials.
- It's necessary that the Reverse button be held down all the time the reverse run is in progress until the stuck raw materials are released.
- Release the pressed Reverse button and press a selected program button to continue with the raw material processing.
- If the raw materials are still stuck, repeat the procedure above or turn the juicer off, unplug the power cord from the mains socket and disassemble the juicer to remove the stuck raw materials.

#### NOTE

To enable the reverse run feature, you needn't turn the juicer off by pressing the ○ STOP button. The juicer operation will be interrupted automatically by pressing ○ Reverse.

#### **OVERHEATING PROTECTION**

The juicer is equipped with a safety system which protects it from overheating. If the motor runs continuously for more than 20 minutes, the system will be enabled automatically to turn the juicer off. In such case, please unplug the power cord from the mains socket and allow the juicer to cool down for about 20 minutes. Then plug it again in the mains to continue with using the juicer.

# PREPARING FRUIT AND VEGETABLES

- Insert the pieces of fruit and vegetables in the feed opening one by one to avoid overheating the juicer.
- 2. Cut the fruit and vegetables to equally sized pieces.
- In order to increase the juice amount, insert fruit and vegetable pieces with a high juice content (such as apples or pears) in turns with those with a low juice content (such as bananas).
- 4. When processing fruit and vegetables with a higher seed content (such as grapevine) or a higher pulp content (such as celery), it will be necessary to disassemble and clean the juicer to ensure efficiency for further processing.
- Before juicing, please remove hard pits, seeds etc. from fruit and vegetables.
   Do not process fruit and vegetables which are too hard. There is a risk of damage to the juicer.
- 6. Do not insert fruit which has been soaked in wine, honey or sugar.
- 7. Do not insert food with a high oil content (such as olives, flax seeds etc.).
- 8. Not not insert pulp for further juicing.

## HARD FRUIT AND VEGETABLES (HARD ♂ PROGRAM)

If your are about to process hard fruit or vegetables (such as carrot, apples or ginger) using the **Hard** D program, please wash the fruit or vegetables carefully and remove uneatable parts. We recommend to soak such fruit or vegetables in water for a few minutes before processing. Cut the fruit or vegetables to equally sized pieces as needed. In order to get as much juice as possible select the fruit or vegetables with a more juice content.

#### SOFT FRUIT AND VEGETABLES (SOFT PROGRAM (0)

If you are about to process soft fruit or vegetables (tomatoes, berries, oranges) using the **Soft** program, please wash the fruit or vegetables carefully and remove uneatable parts. Cut the fruit or vegetables to equally sized pieces as needed.

#### FRUIT, VEGETABLES AND SEEDS (SOFT 🖔 PROGRAM)

If you are about to process fruit, vegetables and seeds (such as raisins, pomegranate, passionflower etc.) using the **Soft** program, please wash the fruit or vegetables carefully and remove uneatable parts. Please use edible part only for juicing. Before processing raisins, we recommend to pit them so that their taste cannot affect the final juice taste.

#### **FIBRE RICH FRUIT AND VEGETABLES** (HARD O PROGRAM)

If you are about to process fruit and vegetables rich in fibre or leaf vegetables (such as celery, pineapple etc.) using the Hard Oprogram, please wash the fruit or vegetables carefully and remove uneatable parts. We recommend that fruit or vegetable stalks (such as ribbed celery or rhubarb) are processed one by one. It's useful to disassemble leaf vegetables (such as lettuce) or cabbage and roll individual leaves before processing.

It's useful to supplement celery juice with juice from fruit and vegetables without a high share of fibre.

It's necessary that pineapple, mango etc. be peeled properly before processing.

#### **HERBS**

If you are about to process herbs (such as parsley, spring onion), always insert the fine strainer and select the Hard program  $\bullet$ . You may also flavour your fruit or vegetable juice with a herb processed with fruit or vegetables without changing the strainer.

#### SORBET PREPARATION (SORBET <sup>®</sup> PROGRAM)

With the **Sorbet** ♥ program, use only frozen fruit or vegetables that were washed, cleaned or peeled and freed from uneatable parts, cubed and frozen beforehand. It's important for the frozen fruit or vegetables to be removed from the freezer at least 20 minutes before processing.

#### VEGETABLE DRINK PROGRAM ❤️



You can use nuts and seeds for making cold vegetable juices. Soak nuts and seeds in cold water for at least 4 hours (or overnight) before processing. Before processing, you can also remove the peel which may affect the final juice's taste.

You can use the processing residues of nuts and seeds for making desserts (such as bundt cakes) or cookies.

## CARE AND CLEANING

Before cleaning the appliance, always make sure that the juicer has been stopped. Then unplug the power cord from the mains socket and let it cool down properly. It's important that the juicer be cleaned immediately after each use to prevent the food residues from drying in the juicer interior. Regular maintenance will prolong the lifetime of your juicer.

To clean the juicer and its accessories, never use abrasive cleaning agents, thinners, petrol or similar substances.

 $\stackrel{(!)}{\square}$  WARNING! DO NOT WASH THE APPLIANCE, MAINS CORD AND PLUG UNDER RUNNING WATER AND DO **NOT IMMERSE IT IN WATER OR ANY** OTHER LIQUID.

#### **DISASSEMBLING YOUR JUICER**

Before disassembling, make sure that the juicer is fully stopped and the power cord is unplugged from the mains.

- 1. Store the pulp container and the juice jug aside.
- 2. Turn the feed tube anticlockwise until the arrow on the chamber is aligned with the open lock mark. Carefully lift the feed tube. Take care as it may contain raw material residues.

- 3. Move the chamber with the screw and the strainer installed in a sink or other place suitable for cleaning.
- 4. Turn and pull the press screw upward to remove it.
- 5. Then remove the strainer.
- 6. Clean strainer, press screw and juicing chamber according to the instructions below.

#### NOTE

If you processed raw materials rich in pulp, the press screw may be difficult to remove. This is normal.

Use reasonable force to remove it.

#### **CLEANING STRAINERS, PRESS SCREW** AND FEED TUBE

Immediately after disassembling, wash used strainer, press screw, feed tube and pusher under running warm water.

Wash in warm water with a small amount of washing-up liquid as needed. Rinse and wipe

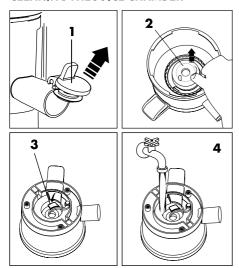
If the strainer is contaminated with raw material residues, remove them with the supplied brush. We recommend to clean the strainer with the brush under running water. If the strainer is heavily contaminated or contains dried raw material residues, we recommend to immerse it in warm water with 10% of lemon juice for about 10 minutes. If the strainer holes were clogged, the juicing yield would be reduced.

Strainers, press screw, feed tube, pusher, juice jug and pulp container are suitable for dishwashers (in upper basket) at maximum temperature of 40°C.

#### CLEANING THE JUICE JUG AND THE PULP CONTAINER

Wash the juice jug and the pulp container in warm water with a small amount of washingup liquid. Rinse and wipe dry.

#### **CLEANING THE JUICE CHAMBER**



- 1. Open the anti-drip tap and carefully remove it from the spout.
- 2. Remove the silicone sealing in the chamber centre.
- 3. Release the silicone sealing at the chamber bottom that prevent the pulp from leaking.
- 4. Wash chamber, anti-drip tap and central silicone sealing under running warm water.
- 5. Wash in warm water with a small amount of washing-up liquid as needed. Rinse and wipe dry.
- 6. You can remove the raw material residues with the opposite end of the cleaning brush.

#### NOTE

Before assembling the juicer, make sure that the silicone sealing at the chamber bottom is correctly inserted in the chamber opening and the central silicone sealing and the antidrip tap are correctly inserted on the juice spout. Incorrect tap fixing results in the juice dripping off the spout.

#### **CLEANING THE MOTOR BASE**

Wipe the motor base with a soft sponge slightly moistened in warm water.

#### NOTE

Before assembling the juicer, make sure that all parts are dried properly.

#### **STORAGE**

Before storing, make sure that all parts are clean and drv.

Store your blender in a horizontal position in a dry and well-ventilated place. Do not place any objects on your blender. Always make sure that the knife unit is stored out of children's reach.

## TROUBLESHOOTING

The following table describes the problems you may encounter while using the appliance, including their solutions. However, if the problems persists, turn the appliance off, unplug the power cord from the mains socket and call your Catler authorized service centre. Under no circumstances should you attempt to repair the appliance by yourself. The appliance contains no user serviceable parts.

Problem	Cause	Solution	
The juice didn't turn on.	No power supply to the juicer.	Make sure that plug is inserted in your power socket. If yes, check if there is voltage present in the mains socket by connecting another appliance or check if the breaker is tripped.	
	The feed tube is not installed correctly.	Follow the instructions in the "Assembling your juicer" chapter.	
	The protective cover is not in place.	Close the feed opening's protective cover.	
	The feed opening is	Press Reverse to remove raw materials from the feed opening/ press screw.	
The motor stopped during the juicing	overfull.	Insert the raw materials in the feed opening one by one. Always use the provided pusher to push.	
process.	The raw materials are cut to excessively large pieces.	Press • Reverse to remove raw materials from the feed opening/ press screw.	
	to excessively large pieces.	Cut the raw materials to smaller pieces.	
The juice stops discharging.	The strainer is clogged.	Press OSTOP to stop the appliance and unplug the power cord from the mains socket. Remove the feed tube and remove the excessive pulp clogging the strainer.  Assemble the juicer and start it again. Use soft and hard raw materials in turns if possible.	

Problem	Cause	Solution	
The pulp is too damp with little juice.	The strainer is clogged.	Remove and clean the strainer according to the instructions in the "Care and Cleaning" chapter.	
The juice floods the feed opening and the chamber.	The juice volume has exceeded 450ml.	Open the spout tap carefully and drain the juice into the juice jug. Open the tap on regular basis or leave it open so that the juice can discharge.	
No juice discharge while the juicing is in progress.	The pulp blocks the outlets.	Remove pulp from the chamber and clean the chamber according to the instructions in the <b>"Care and Cleaning"</b> chapter.	
The juicer suddenly turns off.	The safety overheating protection system has been activated.	Unplug the power cord from the mains socket and allow the juicer to cool down for at least 20 minutes.	

#### INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING MATERIALS

Dispose of packaging material at a public waste disposal site.

#### DISPOSAL OF USED ELECTRICAL AND ELECTRONIC APPLIANCES



The meaning of the symbol on the product, its accessory or packaging indicates that this product shall not be treated as household waste. Please, dispose of this product at your applicable collection point for the recycling of electrical & electronic equipment waste. Alternatively in some states of the European Union or other European states you may return your products to your local retailer when buying an equivalent new product. The correct disposal of this product will help save valuable natural resources and help in preventing the potential negative impact on the environment and human health, which could be caused as a result of improper liquidation of waste. Please ask your local authorities or the nearest waste collection centre for further details. The improper disposal of this type of waste may fall subject to national regulations for fines.

#### For business entities in the European Union

If you wish to dispose of an electrical or electronic device, request the necessary information from your seller or supplier.

#### Disposal in other countries outside the European Union

If you wish to dispose of this product, request the necessary information about the correct disposal method from local government departments or from your seller.



This product meets all the basic EU regulation requirements that relate to it.

The declared noise emission level of the appliance is 30 dB(A), which represents a level A of acoustic power with respect to a reference acoustic power of 1 pW.

Changes to the text, design and technical specifications may occur without prior notice and we reserve the right to make these changes.

The original version is in the Czech language.

Address of the manufacturer: Fast ČR, a. s., U Sanitasu 1621, CZ 251 01 Říčany, Czech Republic



Because of continuous improvement of design and other properties, your product may slightly differ from the one shown on the pictures in this manual.



### WWW.CATLER.EU