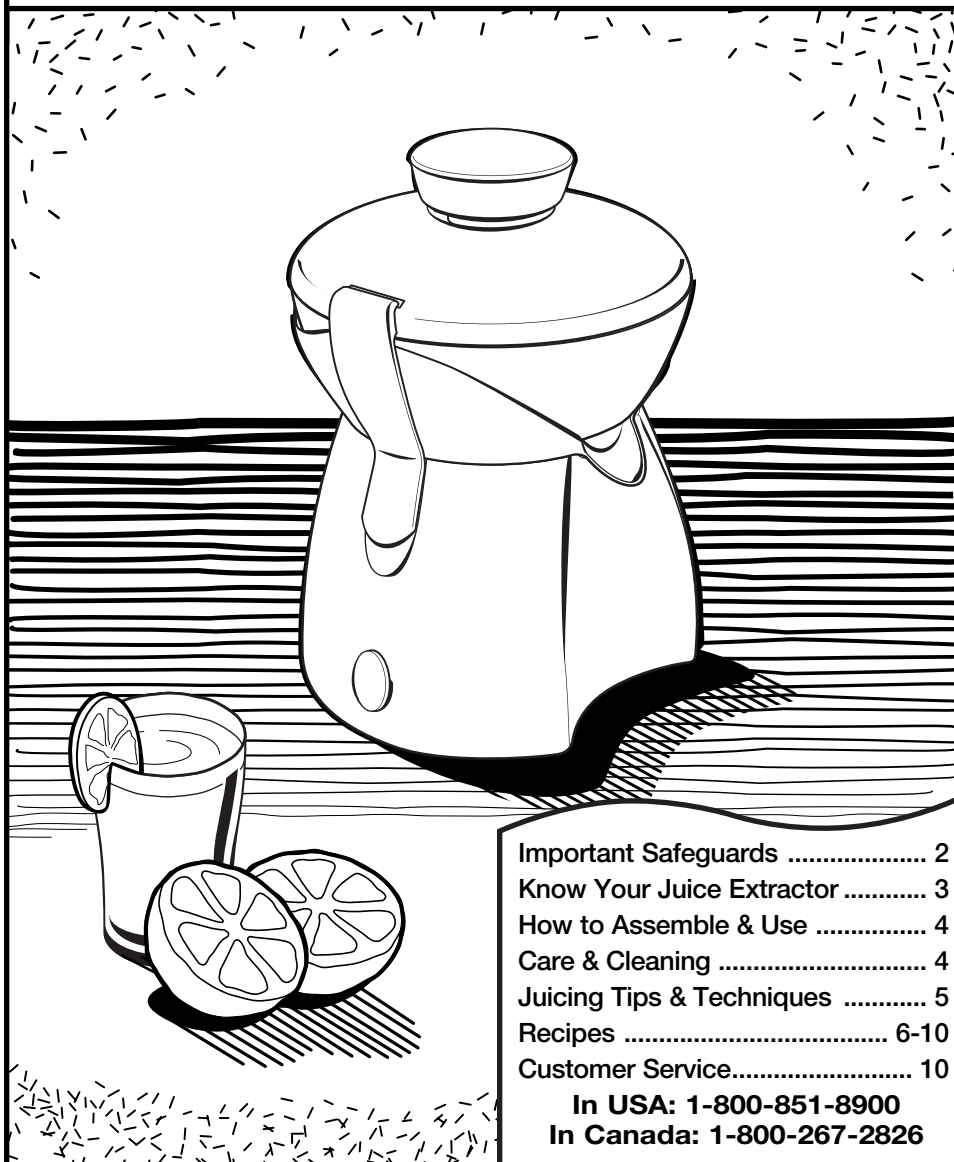


**Hamilton Beach®**

# *Juice Extractor*



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**In USA: 1-800-851-8900**  
**In Canada: 1-800-267-2826**

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## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should be followed, including the following:

1. Read all instructions.
2. To protect against risk of electrical shock, do not immerse cord, plug, or motor base in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug cord from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contacting moving parts. Keep fingers out of food chute.
6. Always make sure juice extractor cover is clamped securely in place before motor is turned on. Do not unfasten cover latches while juice extractor is in operation.
7. Never operate without pulp bowl in place.
8. Be sure to turn switch to OFF position after each use of your juice extractor. Make sure the motor stops completely before disassembling.
9. Do not put fingers or other objects into the juice extractor food chute while it is in operation. Never feed food by hand – always use the food pusher. If food becomes lodged in the opening, use food pusher or another piece of fruit or vegetable to push it down. When this method is not possible, turn the motor off, unplug the cord from the outlet, and disassemble juicer to remove the remaining food.
10. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. Call our toll-free customer service number for information on examination, repair, or electrical or mechanical adjustment.
11. The use of attachments not recommended or sold by Hamilton Beach/ Proctor-Silex, Inc. may cause fire, electric shock, or injury.
12. Do not use outdoors.
13. Do not let cord hang over edge of table or counter, or touch hot surfaces, including stove.
14. Do not leave juice extractor unattended while it is operating.
15. Blades are sharp; handle carefully.
16. Keep hair, clothing, and jewelry, as well as spatulas and other utensils, away from food chute during operation to prevent the possibility of severe injury to persons and/or damage to the appliance.
17. The cutter/strainer is a very delicate screen not covered under the warranty. Do not wash in an automatic dishwasher. If bent or damaged, do not use, as it could break into small pieces and cause personal injury and/or damage the appliance. Call our toll-free customer service number to order a new cutter/strainer. Replace cutter when it shows signs of wear.

## SAVE THESE INSTRUCTIONS!

### Consumer Safety Information

This appliance is intended for household use only.

To avoid an electrical circuit overload, do not use another high wattage appliance on the same circuit with your juice extractor.

This appliance is equipped with a polarized plug. This type of plug has one blade wider than the other. The plug will fit into an electrical outlet only one way. This is a safety feature intended to help reduce the risk of electrical shock. If you are unable to insert the plug into the outlet, try reversing the plug. If the plug should still fail to fit, contact a qualified electrician to replace the

obsolete outlet. Do not attempt to defeat the safety purpose of the polarized plug by modifying the plug in any way.

The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in, or tripping over a longer cord. If a longer cord is necessary an approved extension cord may be used.

The electrical rating of the extension cord must be equal to or greater than the rating of the juice extractor. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or accidentally tripped over.

## **⚠ WARNING**

To reduce risk of personal injury and/or damage to your juice extractor:

- Never wash cutter/strainer or other removable parts in a dishwasher.
- Always inspect cutter/strainer before each use.
- Do not use a cracked, bent or damaged cutter/strainer.

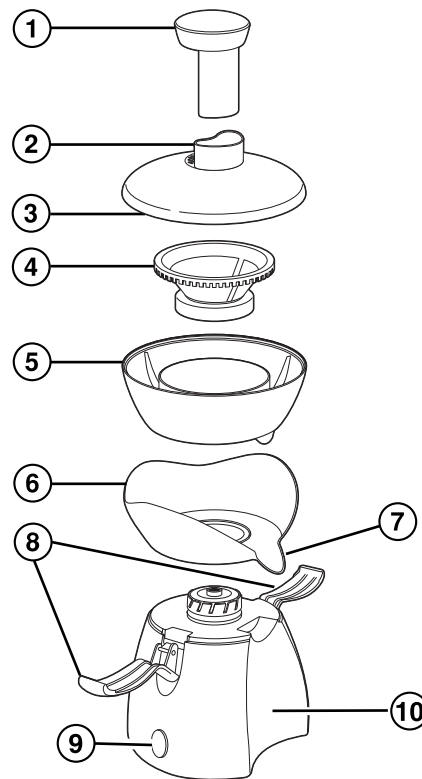
**IMPORTANT INFORMATION:** The cutter/strainer is a very delicate screen subject to wear, and therefore is not covered under warranty. Call our toll-free customer service number to order a new cutter/strainer.

## *Know Your Juice Extractor*

**To Disassemble:** Unplug cord from outlet. Unlock both safety latches by pulling out bottom of latch. Remove cover, then lift up separator with cutter/strainer.

1. Food Pusher
2. Food Chute
3. Cover
4. Cutter/Strainer
5. Pulp Bowl
6. Separator
7. Juice Spout
8. Safety Latches
9. Power Switch
10. Motor Base

**Before First Use:** After unpacking the juice extractor, wash everything except the base in warm, soapy water. Rinse and dry immediately. Never immerse the base in water; wipe it with a damp sponge.



### **Important Information**

- The juice extractor is manufactured for **NORMAL HOUSEHOLD USE**. If you have large quantities, such as 10 pounds or more, process in small batches, allowing motor to cool completely between uses.
- When juicing **CARROTS**, **DO NOT PACK** food chute. Place carrots in food chute one by one, and use gentle pressure.
- **DO NOT OVERLOAD THE FOOD CHUTE**. For best results, simply drop

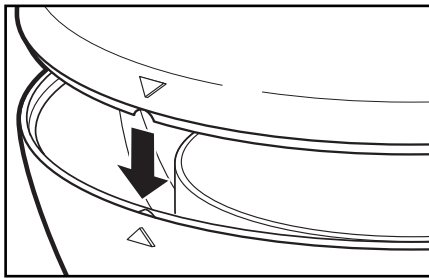
food pieces, one at a time, into chute. Gently and slowly press with food pusher. This will extract the maximum amount of juice.

- If the juice extractor **SEEMS TO STRUGGLE** or slow down, turn the unit **OFF** and unplug. Thoroughly wash the cutter/strainer and separator according to instructions. Reassemble and continue juicing.

# How to Assemble & Use

Read and follow instructions in “Before First Use.”

1. Place separator on top of base as shown on page 3. Place pulp bowl in separator.
2. Place cutter/strainer into pulp bowl and gently push until firmly in place. Once in place, the cutter/strainer should spin easily.
3. Place cover on top of pulp bowl aligning arrows on front.



4. Position the top of both safety latches in place, then push in at bottom to lock. Lock both sides.  
**DO NOT OPERATE UNIT UNTIL SAFETY LATCHES ARE LOCKED.**
5. Place a container in position under the juice spout.

**NOTE:** Check the pulp bowl frequently. It is important to empty the pulp bowl when full and to clean out the separator.

6. Cut food into pieces to fit the food chute. See “Tips & Techniques.”
7. Plug cord into outlet.
8. Be sure juice container is in place. Push switch to turn on. The unit will not turn on until safety latches have been closed.
9. Place food in the food chute and press lightly with food pusher. Never use fingers or utensils other than the food pusher as a food pusher. Food should be placed in food chute only when unit is operating. Food can be continuously placed in food chute until pulp bowl is full without having to turn unit off.  
**NOTE:** For best results, empty the pulp bowl before it is completely full.
10. When pulp bowl is full, turn unit off. It is very important to empty the pulp bowl when full. For best performance, empty pulp bowl and clean cutter/strainer and separator often.
11. When juicing is completed, or when pulp bowl or juice container need to be emptied, turn unit off and unplug from outlet. Immediately wash cutter/strainer according to instructions.

# Caring & Cleaning

To prolong the life of the juice extractor, it is recommended that all washable parts be washed immediately after each use.

The cutter/strainer is a very delicate screen not covered under the warranty. Do not wash in an automatic dishwasher. If bent or damaged, do not use, as it could break into small pieces and cause personal injury and/or damage the appliance. Call the toll-free customer service number to order a new cutter/strainer. Replace cutter/strainer when it shows signs of wear.

1. Turn OFF and unplug from electrical outlet.
2. Unlock safety latches. Remove cover. Remove cutter/strainer, pulp bowl and separator. Do not let food dry and harden on the cutter/strainer. For hard to remove particles, use a plastic bristle brush or toothbrush.

3. **USE CAUTION:** The cutter/strainer teeth are sharp. Handle carefully. Wash the cutter/strainer in hot, soapy water. Rinse then let dry. DO NOT WASH the cutter/strainer in the dishwasher.
4. Wash the food pusher, cover, separator, and pulp bowl, in hot, soapy water. Rinse, dry, and reassemble for storage.
5. Some foods may stain plastic parts. Make a paste of baking soda and water and rub on stained area with a damp cloth. Rinse and dry. **NOTE:** Carrots will stain the unit permanently.
6. Wipe outside of base with a damp cloth. Never immerse base in water.

## *Juicing Tips & Techniques*

Wash fruits and vegetables thoroughly. Remove pits, stones, and large seeds from apricots, cherries, peaches, plums, etc. Peel thick-skinned fruits and vegetables such as oranges, lemons, grapefruit, tangerines, watermelons, pineapples and winter squash.

- **Leafy vegetables**, such as spinach, should be processed in batches no larger than 2 pounds. Stop the unit and clean between batches to avoid clogging the cutter/strainer and pulp bowl.
- Juicing **avocados or bananas** produces a puree rather than a juice.
- Form **leafy vegetables** into compact balls or rolls before inserting into food chute.
- **One pound** of raw produce usually yields one cup (8 ounces) of juice.
- When working with **large quantities** of fruits and vegetables, be sure to stop unit to empty pulp bowl as it begins to fill. The cutter/strainer should also be cleaned regularly, as the extraction will decrease considerably if it becomes clogged.
- If you desire a **clear juice**, filter juice through layers of cheesecloth or a coffee filter. This will also remove any foam which results during juicing.
- To **keep juices from discoloring** during storage, add a few teaspoons of lemon juice or ascorbic acid powder.
- **Serve juices immediately**, as the flavor and nutrient content decreases rapidly when juices are stored. If it is necessary to juice fruits and vegetables some time before serving, cover container tightly and refrigerate. Do not store for more than 24 hours.
- The **flavor, color, and consistency** of freshly juiced fruits will be different from canned juices.
- **Substitute** fruit or vegetable juices for stock or water in cooking.
- Some **pulp remaining in juice** is normal. It increases the juice's flavor and nutritional value.
- **Potato juice** can be used in place of cornstarch or flour as a thickening agent in gravies and soups.
- **Vegetable juice** mixed with carrot juice will produce a sweeter vegetable flavor.
- Freeze **vegetable pulp** for use in making soups.
- The softer the **texture of a fruit or vegetable**, the thicker the juice produced. Apricots, peaches, pears, melons, and strawberries are soft-textured fruits. The juice that is extracted from these fruits is very thick and is known as nectar. It is best to combine these juices with thinner juices, such as carrot, apple, etc. Beet greens, parsley, spinach, and watercress yield very rich and thick juices. They are very strong-flavored and taste best when combined with other fruits and vegetables.

# Recipes

The following drink recipes yield a single serving of 6 to 10 ounces.

## Red Tango

---

½ cup cranberries  
2 tangerines  
½ teaspoon sugar  
Juice cranberries, then tangerines.  
Add sugar to juice.

## Sweet Cranberry Zing

---

¼-inch slice fresh ginger  
½ cup cranberries  
1½ cups white grapes  
Sugar to taste  
Juice ginger first, then cranberries, then grapes. Add sugar to juice if needed.

## Autumn Zing

---

⅛-inch slice fresh ginger  
2 whole carrots  
½ apple  
Juice ginger first, then carrots, then apple.

## Tropical Morning

---

2 oranges  
¼ fresh pineapple  
Juice oranges and pineapple.

## Mango Pineapple Zing

---

¼-inch slice fresh ginger  
½ mango  
¼ fresh pineapple  
Juice ginger first, then mango, then pineapple.

## Cranberry Breeze

---

½ cup cranberries  
1 apple  
1 cup white grapes  
Juice cranberries first, then apple and grapes.

## Kiwi Surprise

---

1 kiwi fruit, not peeled  
¼ lime  
1⅛ cup white grapes  
Sugar to taste  
Juice kiwi first, then lime and grapes.  
Add sugar to juice if needed.

## Dawn Delight

---

½ beet  
1 celery stalk  
1 apple  
Juice beet first, then celery and apple.

## Paradise Sunrise

---

½ mango  
1 cup strawberries  
½ cup white grapes  
Juice mango first, then strawberries and grapes.

## Melon Delight

---

⅛ honeydew melon  
¼ cantaloupe  
¼ cup white grapes  
Juice honeydew first, then cantaloupe and grapes.

## Sweet Banana Delight

---

½ banana  
1½ apples  
1 teaspoon honey  
Juice banana first, then apple. Add honey to juice.

## Berry Blitz

---

½ cup cranberries  
½ cup raspberries  
½ cup strawberries  
½ cup white grapes  
1 teaspoon honey  
Juice cranberries first, then raspberries, strawberries, and grapes. Add honey to juice.

### **Cinnamon Special**

---

2 apples  
Cinnamon

Slice apples. Generously sprinkle with cinnamon and push slices through juice extractor.

### **Banana Citrus Surprise**

---

½ banana  
1 tangerine  
½ cup white grapes

Juice banana first, then tangerine and grapes.

### **Veggie Patch**

---

¼ small head cabbage  
1 celery stalk  
1 apple

Juice cabbage first, then celery and apple.

### **Tomato Zest**

---

½ small clove garlic  
¼ green pepper  
1 celery stalk  
1 large tomato

Juice garlic and green pepper first, then celery and tomato.

### **Orange Zing**

---

3 oranges  
⅛-inch slice fresh ginger  
Juice oranges with ginger slice.

### **Garden Glory**

---

¼ small head cabbage  
1-2 fresh basil leaves  
1 stalk broccoli (3-4 flowerets with stalk)  
1 celery stalk  
1 apple

Juice cabbage and basil first, then broccoli, celery, and apple.

### **Apple Tang**

---

1 apple  
1 tangerine

Juice apple then tangerine.

### **Ruby Surprise**

---

½ ruby red grapefruit, peeled  
1 pear  
1 banana, peeled  
1 cup white grapes

### **Utopia Of Fruit**

---

2 bananas, peeled  
½ cup blueberries  
3 rings of pineapple  
2 apples  
1 lemon, peeled

### **Fruit Stand**

---

1 apple  
6 medium strawberries  
2 bananas, peeled  
1 pear

### **Cran-Apple Zing**

---

2 apples  
½ cup cranberries  
1 lemon, peeled

### **Veggie Zing**

---

½ cucumber  
1 handful spinach  
1 lime, peeled  
1 lemon, peeled  
1 handful alfalfa sprouts

### **Liquid Fire**

---

1 medium tomato  
½ jalapeno pepper  
1 handful parsley  
½ cucumber

### **Squashed Pear**

---

2 carrots  
½ yellow squash  
1 pear

### **Splash Of Asparagus**

---

1 medium tomato  
3 sprigs of asparagus  
1 stalk of celery  
½ yellow squash

### **Salad Tingle**

---

1/8 red onion  
1 medium tomato  
1 handful spinach  
1 handful romaine lettuce  
1 lemon, peeled

### **Italian Delight**

---

6 fresh mushrooms  
1 medium tomato  
1 stalk celery  
Dash of oregano

### **Veggie Fiesta**

---

1 handful romaine lettuce  
1 handful alfalfa sprouts  
1 carrot  
2 handfuls spinach  
1 stalk celery

### **Berry Bubbly**

---

2 lemons, peeled  
1/4 cup blueberries  
1/4 cup Seltzer water  
1 tablespoon sugar  
Juice fruit; then add water and sugar.

### **Fruit Fizz**

---

1 lemon, peeled  
1/4 cup raspberries  
15 white grapes  
1/2 cup Seltzer water  
1 teaspoon sugar  
Juice fruit; then add water and sugar.

### **Pear-Berry Zing**

---

1 lemon, peeled  
1 pear  
1/4 cup blueberries

### **Strawberry Zing**

---

1 lemon, peeled  
1 pear  
1/4 cup strawberries

### **Orchard Blend**

---

2 apples  
2 pears

### **Honeydew Express**

---

1 banana, peeled  
1/2 honeydew, peeled  
1/4 cup blueberries

### **Melon Mania**

---

1/2 honeydew, peeled  
1/2 cantaloupe, peeled  
1/2 fresh pineapple, peeled and cored

### **The Red Sea**

---

1/2 ruby red grapefruit, peeled  
1 cup red grapes  
1 cup white grapes  
1/2 cup cranberries

### **Butternut Delight**

---

1/2 medium tomato  
1/4 butternut squash  
1/2 carrot  
1/2 zucchini squash

### **V-4**

---

1 tomato  
1/2 cucumber  
1/2 bunch parsley  
1 carrot

### **Triple P**

---

1 peach, remove pit  
1 pear  
1/4 pineapple, peeled

### **Apple-ry**

---

2 apples  
2 ribs celery  
1 carrot

### **Jamaica Julep**

---

1/2 mango, peeled  
1 kiwi, peeled  
1/4 pineapple, peeled  
2 mint leaves

### **Tropicool**

---

1/4 pineapple, peeled  
1 orange, peeled  
1/2 grapefruit, peeled



### Hot Veggie Delight

---

2 broccoli flowerets with stalk  
¼ green pepper  
1 carrot  
1 celery stalk  
1 tomato  
Tabasco sauce to taste

Juice broccoli and green pepper first, then carrot, celery and tomato. Add Tabasco sauce.

### Summer Concentrate Mix

---

½ cup raspberries  
1 lemon  
1 lime  
1 tablespoon sugar  
Sparkling water

Juice raspberries first, then lemon and lime. Add sugar to juice. Mix with sparkling water (1½ tablespoons concentrate to 8 ounces sparkling water). **Makes 16 tablespoons concentrate or 10 servings.**

### Lemonberry Concentrate Mix

---

1 cup strawberries  
2 lemons  
Sugar  
Sparkling water

Juice strawberries first, then lemons. Add sugar to juice. Mix with sparkling water (1½ tablespoons concentrate to 8 ounces sparkling water). **Makes 16 tablespoons concentrate or 10 servings.**

### Green Pepper Relish

---

8 green peppers, seeded  
3 medium onions, peeled  
½ cup sugar  
1 teaspoon salt  
1½ cup white vinegar  
½ teaspoon celery salt

Process peppers and onions in juice extractor. Combine juices and pulps in saucepan. Bring to boiling point. Drain. Add remaining ingredients; mix. Bring to a boil and cook 10 minutes. Pack jars and seal. **Makes 3 pints.**

### Strawberry Jelly

---

4 cups strawberry juice (approximately 3 quarts berries)  
6 cups granulated sugar  
1 bottle liquid pectin

Process strawberries in juice extractor. Combine juice and sugar in 4-quart saucepan. Place on high heat and, stirring constantly, bring to a full rolling boil that cannot be stirred down. Add pectin and heat again to a full rolling boil; boil for 1 minute. Remove from heat, skim off foam quickly. Ladle syrup into hot, sterilized jars. Cover at once with ⅛ inch layer hot paraffin. **Makes 8 to 9 eight-ounce jars of jelly.**

### Vegetable Cocktail

---

8 medium tomatoes  
1 lemon, peeled  
1 stalk celery  
1 medium carrot  
1 slice of onion  
1 teaspoon Worcestershire  
½ teaspoon salt

Process fruit and vegetables. Stir in seasonings. **Makes 3 cups.**

## Carrot Cake

5 to 8 carrots, or enough to produce  
1½ cups carrot pulp and ½ cup  
carrot juice  
1 cup flour  
1½ teaspoons baking powder  
½ teaspoon cinnamon  
½ teaspoon salt  
2 eggs  
1 cup granulated sugar  
¾ cup vegetable oil  
2 teaspoons vanilla  
½ cup chopped nuts  
Confectioners sugar

Preheat oven to 350°F. Process carrots  
in juice extractor. Measure and set  
aside 1½ cups pulp and ½ cup juice.  
Mix flour, baking powder, cinnamon,  
and salt together, set aside. Combine  
eggs, sugar, and oil in medium size  
bowl. Add flour mixture alternately with  
pulp and carrot juice. Add vanilla and  
chopped nuts; stir to combine. Pour  
into well-greased 9-inch baking pan;  
bake 35 to 40 minutes. After cake  
cools sprinkle with confectioners sugar.

## Customer Service

Call our toll-free customer service numbers. Please note the model, series, and type number located on the bottom of the juice extractor, or have the unit close by. This will help us answer your question.

### LIMITED WARRANTY

This product is warranted to be free from defects in material and workmanship for a period of two (2) years for Hamilton Beach Portfolio products or one (1) year for Hamilton Beach products from the date of original purchase, except as noted below. During this period, we will repair or replace this product, at our option, at no cost. THE FOREGOING WARRANTY IS IN LIEU OF ANY OTHER WARRANTY, WHETHER EXPRESS OR IMPLIED, WRITTEN OR ORAL INCLUDING ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. ANY LIABILITY IS EXPRESSLY LIMITED TO AN AMOUNT EQUAL TO THE PURCHASE PRICE PAID, AND ALL CLAIMS FOR SPECIAL, INCIDENTAL AND CONSEQUENTIAL DAMAGES ARE HEREBY EXCLUDED. There is no warranty with respect to the following, which may be supplied with this product: glass parts, glass containers, cutter/strainer, blades, and/or agitators. This warranty extends only to the original consumer purchaser and does not cover a defect resulting from abuse, misuse, neglect, use for commercial purposes, or any use not in conformity with the printed directions. This warranty gives you specific legal rights, and you may also have other legal rights which vary from state to state, or province to province. Some states or provinces do not allow limitations on implied warranties or special, incidental or consequential damages, so the foregoing limitations may not apply to you.

If you have a claim under this warranty, DO NOT RETURN THE APPLIANCE TO THE STORE! Please call our CUSTOMER SERVICE NUMBER. (For faster service please have model, series, and type numbers ready for operator to assist you.)

### CUSTOMER SERVICE NUMBERS

In the U.S. 1-800-851-8900

In Canada 1-800-267-2826

Web site address: [www.hamiltonbeach.com](http://www.hamiltonbeach.com)

**KEEP THESE NUMBERS FOR FUTURE REFERENCE!**

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