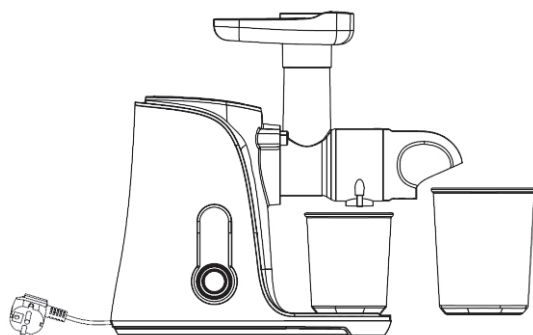




SLOW JUICER

USER MANUAL

GM3001



PLEASE READ INSTRUCTIONS CAREFULLY BEFORE ASSEMBLY
RETAIN THIS MANUAL FOR FUTURE REFERENCE



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Chapter 1: Safety precautions in use

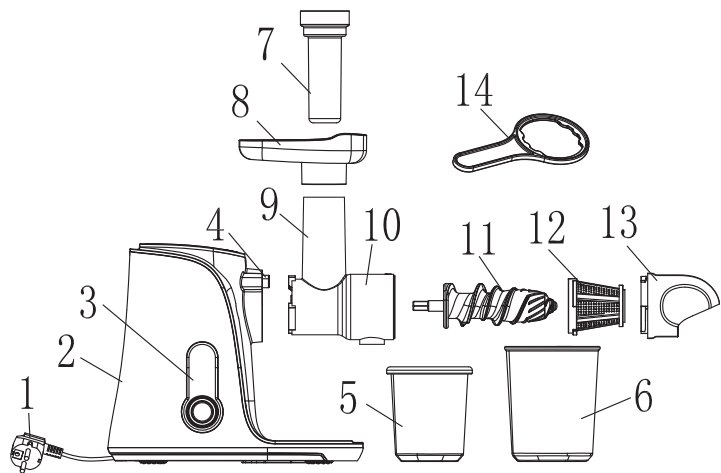
When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Power of 120V~60Hz shall be supplied to this product. Please confirm your power supply before use.
2. Be sure to disconnect the power supply before dis-assembly/re-assembly or adjustment to this product.
3. In case of any damage to the flexible wire, to avoid any hazard, contact our customer service or send it to our authorized service center for replacement, and do not try to disassemble it without our authorization.
4. Prior to use, please check the power cable, plug, juice filter, Auger, chopper body and other parts, and in case of any damage, stop using this product and contact our customer service immediately without unauthorized dis-assembly or repair to avoid any potential hazard.
5. For need of any repair during use, return appliance to our authorized service facility for examination, repair or electrical adjustment.
6. Before connecting with power supply, make sure that any such removable parts as extractor body, auger, juice filter and extractor cover have been mounted in place.
7. DO NOT put your fingers or other objects into the juicer opening while it is in operation. If food becomes lodged in the opening, use the plunger or another piece of fruit to push it down. When this method is not possible, turn the motor off and disassemble juicer to remove the remaining food.
8. The food material needs to be cut into proper pieces so as to pass through the inlet to extractor/chopper/grind. Any fruit/vegetable shall have any hard core, seed, skin or shell removed before processing.
9. Proper amount of force shall be used to push the food material in, not excessive but sufficient to have it cut off exactly.
10. The juice filter, extractor cover, or auger may be dyed by the juice during operation, which is a normal phenomenon and has no effect on edibility and does no harm to health.
11. This product is equipped with intelligent protection chips, making it stop automatically for every 20 minutes' operation. And in such case, rest it for 20-30 minutes before restarting it, so as to cool the motor down and prolong product service life.
12. This product is designed to limit the flow rate. During processing of any hard material, the motor will be locked and the current will rise up. When the current goes higher than 1.3A, the equipment will beep and the motor will stop operation for over-current protection and extension of life span.
13. In case that current limit protection is triggered or the motor is locked and stops automatically, disconnect the power supply and keep the switch in position "0", and Rotate button in counter clockwise direction, and then discharge the food material and then Rotate button in clockwise direction to restart the machine. If the problem continues, it is recommended to remove any food material inside auger before restart so as to protect the motor.
14. After the completion of operation, remove any removable part only after the motor/auger/shredder/slicer/grinder screw has stopped rotating and the power has been disconnected.
15. Any part in contact with food material is clean, safe and reliable in compliance with related food hygiene codes.
16. To protect against risk of electrical shock, do not put the motor base in water or other liquid.
17. Do not use any steel wool, abrasive cleaning agent or corrosive liquid such as gasoline or acetone to clean this product.



18. This product should be stored in a place that children can't reach. Not allow persons with unsound extremities and sensation or mental disorders and persons who are short of related experience and knowledge(including children) to use or play with this product.
19. This product is used for individual or family only.
20. This product is of Class-I protection grade, and the socket used for it must be grounded properly.

Chapter 2: Parts and functions



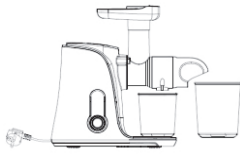
No.	Part name	Function
①	Power Cable	For connection to power supply.
②	Housing	The main unit containing motor and other components, providing power output.
③	Power switch	It controls the operating statuses (Hard, Soft, Stop and Rev) of the appliance.
④	Locking Button	For locking of extractor to prevent unexpected release out of the housing. To unload the extractor off the housing, press down and hold this button.
⑤	Juice Container	To hold and collect the juice extracted by the extractor.
⑥	Pulp Container	To hold and collect any Pulps separated by the extractor.
⑦	Plunger	To squeeze and make the load food material contact completely with the auger so as to maximize extracting efficiency.



⑧	Tray	For interim storage of food material to process.
⑨	Feed chute	Feeding food and load down to Drum
⑩	Drum	One of the main components to extract juice, where the food material is loaded from the Feed chute at the top, while the juice and Pulps are discharged from the outlet.
⑪	Auger	One of the main components to extract juice, where the food material is transferred and ground against juice filter or extruder.
⑫	Juicing screen	Work with Auger to grind food material and filter the juice. (applicable to fruits, vegetables and beams)
⑬	End cap	Coupled with extractor to provide protection.
⑭	Wrench	Please use this wrench to remove the juicer cover in clockwise direction if you find the juicer cover is difficult to remove after juicing.

Chapter 3: Directions for use

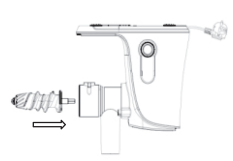
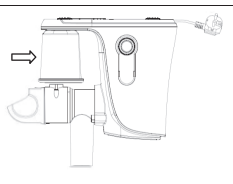
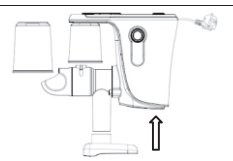
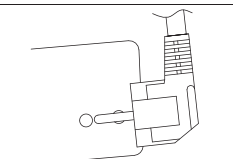
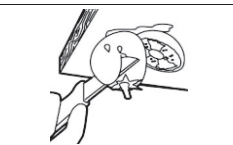
- Before using the appliance for the first time, clean its parts in contact with food ingredients thoroughly (please refer to "Chapter 5: Maintenance").

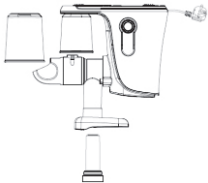
	Button operation instructions: 4 MODES: STOP: When the machine is plugged in, it will in the standby mode and at this time the "STOP" LED light is on. When finish juicing, please rotate the power switch in anticlockwise direction until you see the "STOP" LED light is on. HARD: Rotate the power switch in clockwise direction until you see the "HARD" LED light is on, suitable for carrot, celery, apple and etc. SOFT: Rotate the power switch in clockwise direction until you see the "SOFT" LED light is on, suitable for orange, grapes, strawberry and etc. REV: Long Rotate the power switch in anticlockwise direction for 5 seconds until you see the "REV" LED light is on.
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Use of the appliance

	1 Connect the juicing body and the main body: - Have the triangular aligning sign "▼" on the juicing body align with the aligning " " on the main body and then put the juicing body into the main body (the three clips on the juicing body will realize alignment). - Then turn the juicing body anticlockwise. When there is a click, it suggests that the connection is finished.
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2	 Have the hexagonal shaft of the auger align with the hole on the main body and push it horizontally until it reaches the bottom (when alignment fails, just turn the auger slightly).	 Fit the larger-hole end of the juicer strainer into the tail of the auger and push it while the three clips of the juicer strainer align with the three clamping slots in the juicing body. (The juice strainer is used with the juicing button in the rear only. This function is used for juicing.)	 Align the triangle alignment mark "▲" on the juicer cap with the unlock triangle mark " " on the juicing body, and then rotate the juicer cap counter-clockwise to fasten it.	 Put the juice cup in the corresponding groove on the main body and have its opening align with the bottom of the juice outlet of the juicing body.	 Put the pulp cup below the pulp outlet of the juicing body and have it close to the juice cup.	 Install the tray on the upper end of the feed port of the juicing body. The tray can make feeding of food ingredients more convenient, particularly when small-particle food ingredients like grapes and strawberries are processed.	 Connect the power supply for use of the appliance (make sure the switch is on the OFF position before the power supply is connected).	 Wash vegetables and fruits, cut them into blocks fitting the size of the feed port and put them on the tray.
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	10	Choose the proper mode that you need to start juicing. Note: 1. Keep the machine operating for less than 10 minutes. 2. Do not touch the power switch with wet hand to avoid electric shock, leakage or fire.
	11	Put food ingredients into the feed port on the juicing body cap and then push the food ingredients with help of the pushing rod.

Manufacturer:
Zhongshan Jimi Electrical Appliance Co., Ltd.
No. 2, Yucheng 2nd Road, Xiaolan Town, Zhongshan City, Guang Dong China.

Chapter 4: Tips for Ingredients Selection

• FRUIT JUICE EXTRACTOR

Efficiently juices hard and soft fruits: even citrus fruits, usually one of the hardest fruits to juice.
 Jam can not be achieved, some fruit can not squeeze juice (such as bananas, mangoes, dried fruit, sugar cane, etc.).

• VEGETABLE JUICE

Cut vegetables to strips(less than 10cm/3.9inch).
Juices all kinds of vegetables including carrots, beets, celery, peppers, and radishes without destroying the natural flavor and nutrition benefits.
Fresh taste and full nutrition are guaranteed with this unique extraction process.

• WHEATGRASS AND LEAFY GREENS

Cut it to strips(less than 10 cm/3.9inch).
Wheat grass, kale, cabbage, spinach and pine tree needles are just some of the natural products that can be juiced with the Amzchef juicer. Enjoy the best that nature offers in raw foods of all kinds and juice them for full nutritional benefits.

Instructions on Selection of Fruits

- 1. Select fresh fruits and vegetables, which contain more juice. The proper fruits include: pineapple, beet root, celery stalk, apple, cucumber, spinach, melons, tomato, orange and grape.
- 2. Thick skin on fruits such as orange, pineapple and raw beet root instead of thin skin on fruit/vegetable needs to be removed. Seeds in oranges should be removed as well, which may make the juice taste a little bitter.
- 3. Concentration of juice extracted from apple depends on what type of apple is selected. Juice extracted from juicier apple is less thick, so select the proper type of apple depending on your desired juice concentration.
- 4. Just extracted apple juice will turn brown very soon, and this process can be slowed by adding drops of lemon juice into it.
- 5. Leaves and stems (such as those of lettuce) can be put into the extractor to extract juice.

The typical nutrient ingredient contained in fruits/vegetables are shown below:

Fruit/Vegetable	Vitamin/Mineral	Calorie
Apple	Vitamin C	200 gram(0.44lb) = 150 KJ (72 calorie)

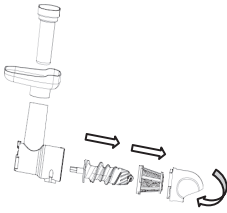


Apricot	Dietary fiber and potassium	30 gram(0.07lb) = 85 KJ (20 calorie)
Beet	Folic acid, dietary fiber, Vitamin C and potassium	160 gram (0.35lb)= 190 KJ(45 calorie)
Blueberry	Vitamin C	125 gram (0.28lb)= 295 KJ(70 calorie)
Brussels Sprouts	Vitamins C, B, B6 and E, folic acid and dietary fiber	100 gram (0.22lb)= 110 KJ(26 calorie)
Cabbage	Vitamin C, folic acid, potassium, Vitamin B6 and dietary fiber	100 gram (0.22lb)= 110 KJ(26 calorie)
Carrot	Vitamins A, C and B6, and dietary fiber	100 gram(0.22lb)=110 KJ (26 calorie)
Celery	Vitamin C and potassium	80 gram (0.18lb)= 55 KJ(7 calorie)
Cucumber	Vitamin C	280 gram(0.62lb) = 120 KJ(29 calorie)
Fennel	Vitamin C and dietary fiber	300 gram(0.66lb) = 145 KJ(35 calorie)
Grape	Vitamins C and B6, and potassium	125 gram (0.28lb)= 355 KJ(85 calorie)
Yangtao	Vitamin C and potassium	100 gram(0.22lb) = 100 KJ(40 calorie)
Muskmelon	Vitamins C and A, folic acid and dietary fiber	200 gram (0.44lb)= 210 KJ(50 calorie)
Nectarine	Vitamins C and B3, potassium and dietary fiber	180 gram(0.4lb) = 355 KJ(85 calorie)
Peach	Vitamins C and B3, potassium and dietary fiber	150 gram (0.33lb)= 205 KJ(49 calorie)
Pear	Dietary fiber	150 gram(0.33lb) = 250 KJ(60 calorie)
Pineapple	Vitamin C	150 gram (0.33lb)= 245 KJ(59 calorie)
Raspberry	Vitamin C, iron, potassium and magnesium	125 gram (0.28lb)= 130 KJ(31 calorie)
Tomato	Vitamins C, E and A, dietary fiber and folic acid	100 gram (0.22lb)= 90 KJ(31 calorie)

Chapter 5: Maintenance

1. Before cleaning this product, be sure to shut down the switch to disconnect the power supply.
2. Clean this product after using it.
3. The Housing cannot be washed under water, and must be cleaned with twisted wet cloth instead.
4. Before storing it, make sure this product is clean and dry.
5. Disassemble this product to wash the components by the following steps:



	1	First remove the plunger and tray.
	2	Press the button on the side of the juicing body and turn the juicing body clockwise at the same time to take it out. The juicing body cannot be dismantled if the button is not pressed.
	3	After removing extractor, detach the end cap, juice screen and auger in turn, all removable components can be washed with water.

Chapter 6: Safety indexes

Slow Juicer	GM3001
Rated voltage	120V~
Rated power	150W
Rated frequency	60Hz
Continuous operating time	≤10 min.
Time interval	≥10 min.

Chapter 7: Trouble Shooting

Fault Phenomenon	Analysis of cause	Fault resolution
After connecting power supply and turning on the switch, the product fails to work	After turn on the machine, wait for 1s, it will work. It is normal. After 1s, it still no work, maybe poor contact between plug and socket	Re-plug it properly 1. Replace the socket and try again, or contact after Sales Support Email: info@iamzchef .com

During the early uses, the motor generates unpleasant smell	It is a normal phenomenon	If this phenomena occurs frequently, send it to our authorized service center nearest to you for inspection.
This machine stop during operation	Too low voltage Excessive amount of food material has been loaded The machine has operated continuously for long time.	Check whether the voltage is too low Disconnect the power supply and remove excessive food material It is a normal phenomenon and the motor will resume after a break time.
Noise is generated during operation.	The machine operates in an unbalanced state due to failure to mount auger or juice filter in place. The starting motor in the frame has been damaged.	Mount auger or juice filter in place or Contact after Sales Support Email: info@iamzchef.com

Chapter 8: Warranty

Thank you for purchasing our product, which has been made to meet high quality standards. The manufacturer's warranty covers the product for a period of 12 months from the date of purchase against manufacturing faults.

All Amzchef warranties are automatically kept track of in our system, so there is no need to register your product.

For 6month extra free of charge warranty, please register at website www.iamzchef.com or fill in and take picture of bellow Warranty Card sending to info@iamzchef.com.



WARRANTY

Thank you for choosing AMZCHEF product. We sincerely hope that you are satisfied with it.

The manufacturer's warranty covers the product for a period of 12 months from the date of purchase against manufacturing faults. All warranties are automatically kept track of in our system, so there is no need to register your product.

Agent/Distributor is welcome to contact us. Email:info@iamzchef.com.

Any help or questions during use, please contact us via website www.iamzchef.com, send email to info@iamzchef.com, or scan our related QR Codes herein for quick service, we will service you within 24 hours. We suggest to provide a warranty card, a photo or a video if there's broken spare part or not working machine so that we can be much more clear about your problems and offer you the best solution.



WeChat



Facebook



VK



Line



WhatsApp



amzchef Warranty Card

Email: _____

Buyer's name: _____

Address: _____

Tel.: _____

Order Number: _____

Purchase date: _____

Item name: _____

Model: _____

Serial No .: _____

Please fill in the table and email it within 10 days from the date of purchase.

