

USER MANUAL

COMMERCIAL JUICER



Models: CJ5



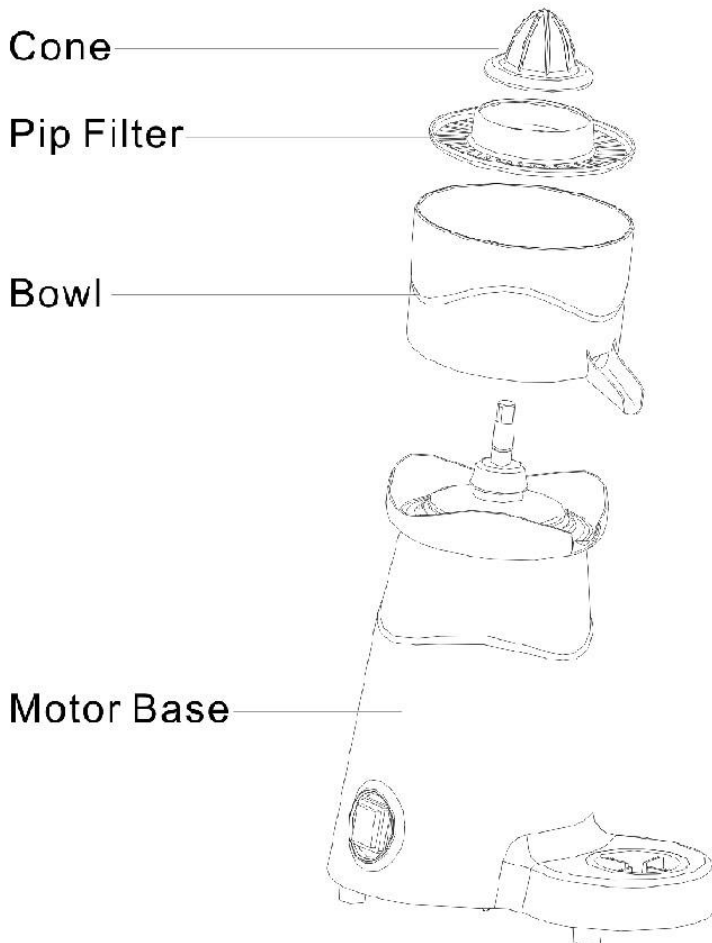
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Operating Instructions

NAME OF PARTS



BEFORE USE

1. Read all instructions.
2. Check the voltage of your juicer before plugging it in
3. Before plugging in, ensure switch is off.

CAUTION

1. Never immerse the motor base in water, clean it with a damp cloth.
2. Unplug from the power supply when not in use, before putting on or tarts, and before cleaning.
3. Close supervision is necessary when any appliance is used by or near children.
4. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair, or electrical or mechanical adjustment.
5. Do not let cord hang over edge of table or worktop, or touch hot surface.

6. Don't use the appliance if the rotating sieve is damaged.
7. Switch off the appliance before changing accessories or approaching parts which move in use.

HOW TO OPERATE

1. Position the cone.
2. Cut the fruit to be squeezed into two halves.
3. Switch on the appliance by putting the on/off switch to "1".
4. Squeeze the fruit halves.
5. Switch off the appliance by putting the on/off switch to "0".

CLEANING

1. Always switch off the motor and unplug the juicer.
2. Never immerse the motor base in water, wipe with a damp cloth to clean it.
3. The appliance is very easy to clean by quick removal of all parts in contact with the juice: cone, pip filter, bowl etc. Easy to clean removable drip tray.
4. Rinse all parts coming into contact with the juice immediately after use immediately after use.
5. Take care to wash all parts in contact with the juice before using the appliance for the first time.