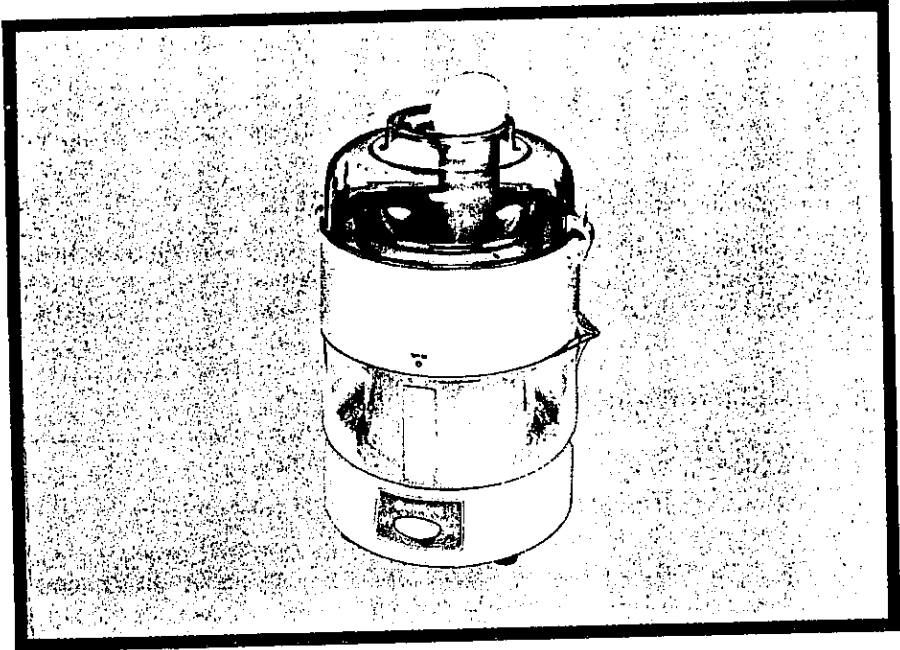




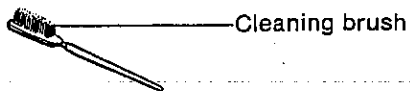
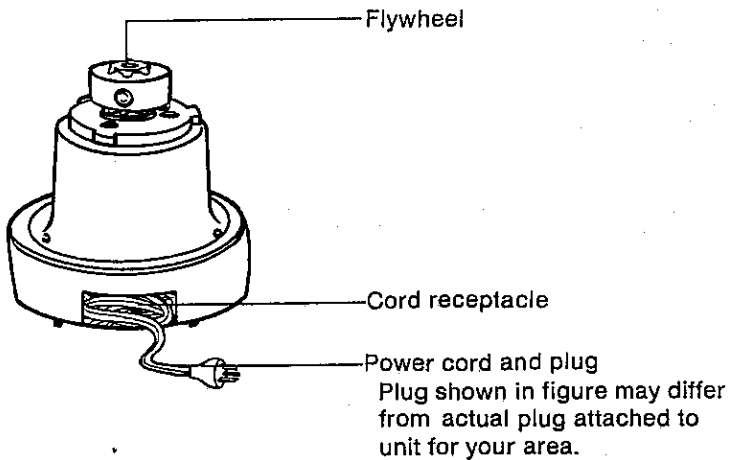
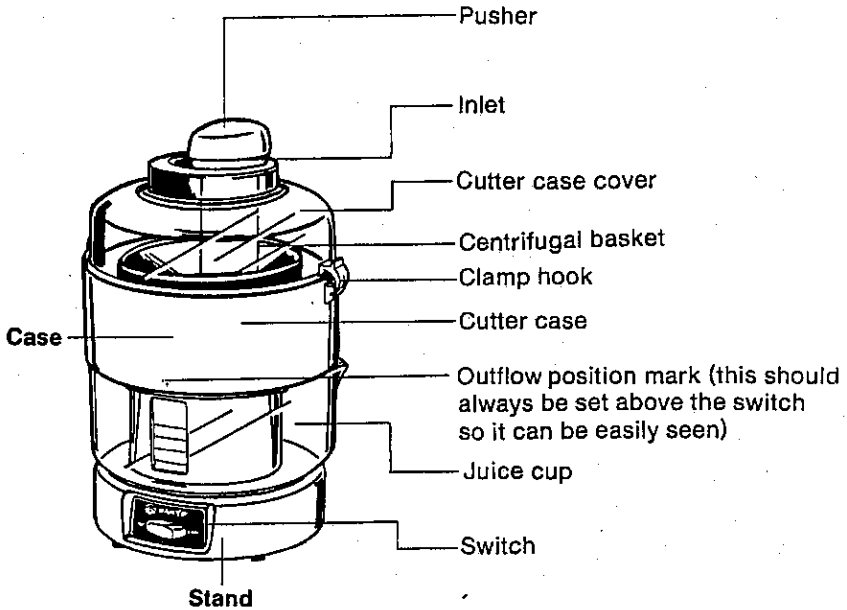
SANYO

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SANYO JUICER OPERATING INSTRUCTIONS

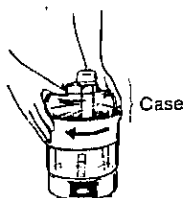
Name of Parts



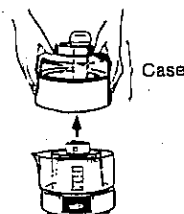
Assembling and disassembling the juicer

• Disassembly

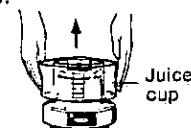
1. Turn the case in the OFF direction as shown by the arrow.



2. Use both hands to lift off the case.



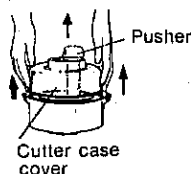
3. Remove the juice cup.



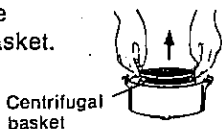
4. Unfasten the clamp hook.



5. Remove the cutter case cover and take out the pusher.



6. Remove the centrifugal basket.

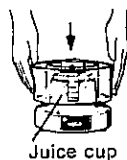


This completes disassembly.
Use water to wash clean all parts
EXCEPT the stand.

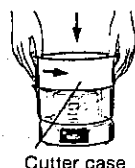
• Assembly

To assemble, simply follow the disassembly procedure in reverse.

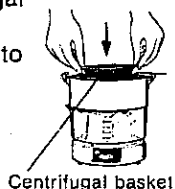
1. Attach the juice cup to the stand.



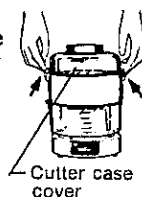
2. Attach the cutter case to the top of the juice cup. Turn the case in the ON direction as shown by the arrow. It will stop when fastened.



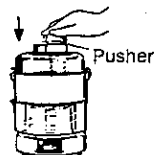
3. Attach the centrifugal basket to the cutter case. Turn it by hand to ensure that it rotates smoothly.



4. Set the cutter case cover on the cutter case and fasten it securely with the clamp hook.



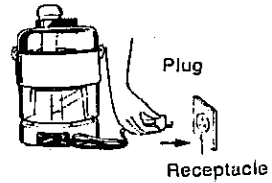
5. Replace the pusher.



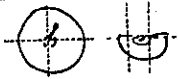

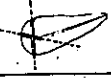

This completes assembly.
Set the Juicer on a sturdy, level
surface.

How to use the Juicer

1. Make sure that the "OFF" button has been pushed before plugging in the unit.



2. Prepare the food to be used in the juicer as follows:

Food	Cutting method	
Apples Pears Peaches	Cut vertically into about 4 equal sections and horizontally into three equal sections. With small fruit, 8 equal sections will be sufficient.	
Oranges	Peel the orange divide them into 6 equal sections.	
Carrots Radishes	Do not cut into small pieces. Cut lengthwise into 2 or 4 sections and insert them through the inlet.	
Leaf vegetables	Wash them thoroughly and form them to the proper size to fit the inlet. Push them in with the food pusher.	

Caution: Be sure to remove seeds from persimmons, loquats, etc. The seeds may damage the cutter.

3. Turn on the switch.
4. Insert the food into the inlet. If necessary, push it through with the food pusher.

Caution:

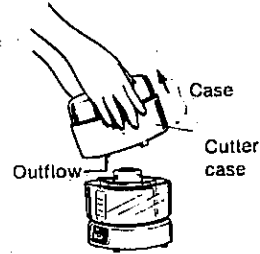
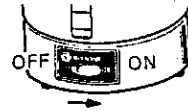
Turn on the switch and when the motor has reached a constant speed, insert the food through the inlet. If the food is inserted before you turn on the switch, it may get caught in the cutter and prevent the rotation of the motor. Serious motor trouble could result.

- Never use a fork, spoon or any other object to push the food through the inlet.
- When juicy fruit, such as oranges, is being prepared, excessive juice may splash up through the inlet. Place the food in such a way that the pusher closely covers the inlet.

5. When all the food has been sufficiently juiced, turn off the switch, detach the case and lift off the juice cup.

Caution:

- Let the juicer run for several seconds after juicing has been completed. If the switch is turned off immediately, the juice may be caught in the cutter case and be prevented from flowing into the juice cup.
- Detach the cutter case and lower the side outflow so the juice trapped in the cutter case may run out.
- Turn off the switch to stop the rotation of the motor before you detach the cutter case.



Lower the side of the case to permit the juice to flow smoothly from the outflow.

Useful suggestions

1. Up to 750g of apples or 800g of carrots or cabbage can be continuously juiced. However, for more juicing, pulp and other matter should be removed from the cutter case and the juice from the juice cup should be poured into another container.
2. The juice in the juice cup should not exceed 600ml. An excessive amount would cause overflowing.
3. When the food pusher is used, push slowly for the most effective juicing.
4. The juice of summer oranges has a bitter taste when put through the juicer. Use a lemon squeezer or your hands to juice them.
5. The juice from bananas, strawberries, peaches etc. does not flow into the juice cup but remains in the cutter case. The juicer should not be used for these items.
6. Honey (soft and sticky) should be warmed before use.
7. When you juice a variety of food at the same time, put the smallest or stickiest food in first. If this is not done the juice may be trapped in the cutter case and be prevented from flowing smoothly into the juice cup.

Care and maintenance

1. Wash all parts with cold or warm water, except the stand.
2. Clean with special care the cutter and all the inside parts with the supplied brush.
3. After cleaning, wipe all parts completely dry with a cloth and re-assemble.
 - To clean the stand, wipe it with a soft dry cloth.

Changing the carbon brushes

The carbon motor brushes are expendable. They will last about 3 years if the unit is used on an average of 10 minutes per day. When these brushes are worn, they will cause noise and will reduce the service life of the motor. They should be replaced in advance of the time recommended. Replacement brushes are available at your nearest Sanyo service centre.

Useful blending hints

The following table indicates some of the kinds of juices which can be prepared by the Juicer, the kinds of food and the amounts for approximately 200ml of juice.

Juice	Food and Amount	Preparation
Tomato	Lemon 10g Tomato 175g Apple 100g Add sugar or honey	Slice the ingredients with skins into pieces small enough to be inserted through the inlet. Add sugar or honey.
Orange wine	Tangerine 250g Red wine a tablespoon Add sugar	Peel the tangerines and cut them into pieces small enough to be inserted through the inlet. Add sugar.
Apple (1)	Apple 200g Carrot 80g Add sugar or honey	Wash the apples and carrots thoroughly and insert them, with skins, through the inlet. Add sugar or honey.
Apple (2)	Lemon 10g Apple 200g Cabbage 70g Add sugar or honey	Insert the pieces of lemon and apple through the inlet. Roll the cabbage leaves and slowly press them down with the pusher. Add sugar or honey to the juice.
Golden carrot	Carrot 100g Cabbage 25g Tangerine 25g Apple 50g Milk 50ml Egg yolk half Add sugar or honey	Insert the pieces of carrot, cabbage, tangerine and apple through the inlet. Mix the egg yolk, milk sugar or honey together and add them to the juice.

IMPORTANT SAFEGUARDS

1. Read all instructions carefully.
2. Do not immerse the stand in water.
3. Be extra-careful when using this appliance near children.
4. Unplug the unit when not in use, before assembly or disassembly, and before cleaning.
5. Do not operate with a damaged cord. Also, if the appliance has been dropped or damaged, return it to the store where it was purchased or to your nearest Sanyo Service Centre.
6. The use of attachments not recommended by Sanyo may cause hazards.
7. Do not use outdoors.
8. Do not let the cord hang over the edge of the table or counter, or touch hot surfaces.
9. Do not touch moving parts.
10. The blades are sharp. Handle carefully.
11. Make sure the upper part of the unit is clamped firmly in place before turning on the motor. Do not loosen the clamp while in operation.
12. Be sure to push the OFF button after each use. Do not attempt to disassemble until the motor completely stops.
13. Do not put your fingers or other objects into the juicer to dislodge food. Use the pusher or another piece of fruit or vegetable to push the food down. If this method fails, turn the motor off, unplug the unit and disassemble the juicer to remove the remaining food.

SAVE THESE INSTRUCTIONS



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