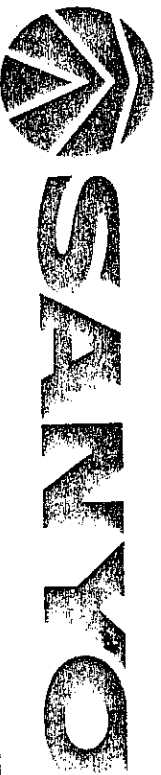


Operation Manual
SANYO Juicer-Blender

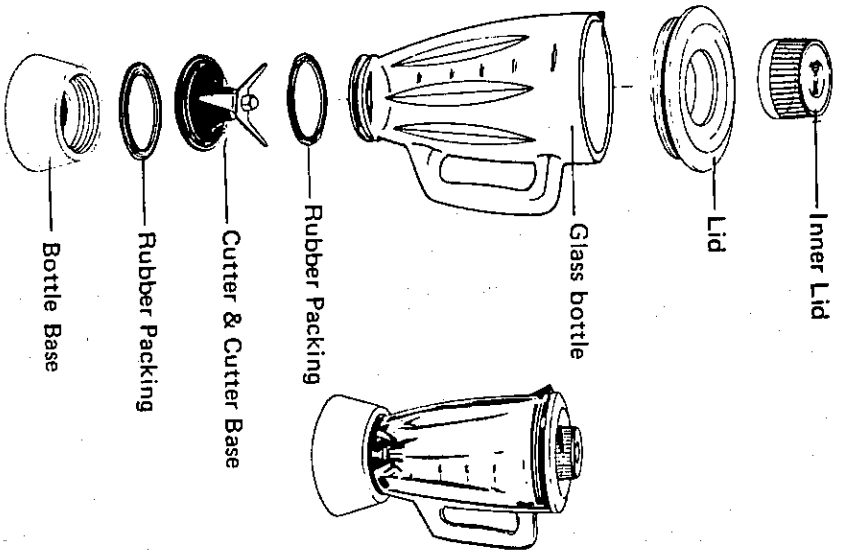
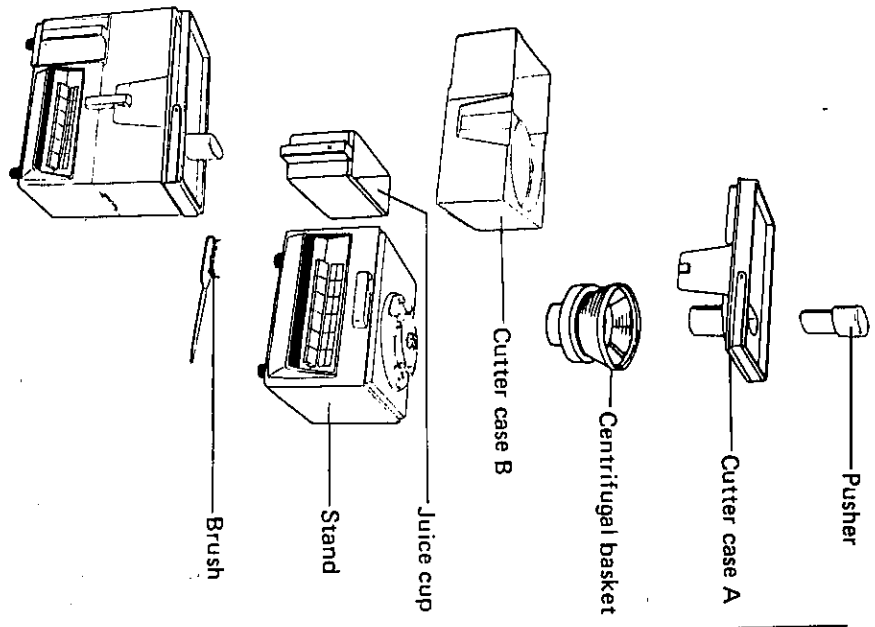


Model SJ-6100

can do to keep you healthier and younger.

- Automatically separates juice from waste by centrifugal force.
- 1 set serves 2 purposes. Besides its use as a juicer, this electronic machine can also be used as a blender, by attaching the blender bottle.
- Convenient cord storage compartment. You use only the length of cord you need. It never gets in your way. (For 2 core cord only.)
- Five stage push button switch
- Instant action by pushing the flash button. Release your finger and the operation stops. Use for easy mixing of juices when the essence has settled to the bottom of the bottle, quick stirring of other liquids.
- Transparent Juice Cup allows you to see the amount of juice at a glance. The juice cup has a convenient carrying handle and marked from 200 to 1000.
- Ever-sharp stainless steel cutter. Stays sharp for years.
- Powerful motor for extended use. An exclusive highpower commutator motor enables the Sanyo Juicer-Blender to withstand long, continuous use.
- Easy to clean. Sanyo juicer-Blender is designed for easy removal of all washable parts for cleaning.
- Neat, functional design. The stylish design of the Sanyo Juicer-Blender adds beauty to your kitchen.

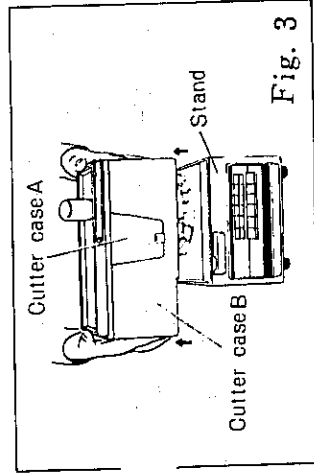
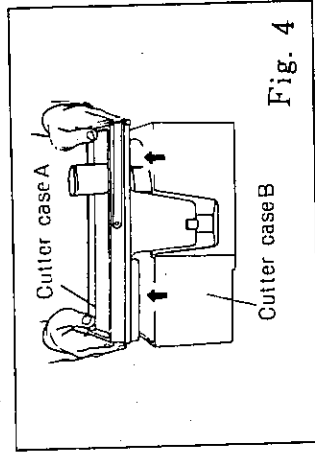
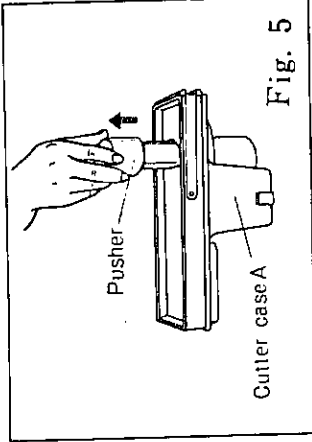
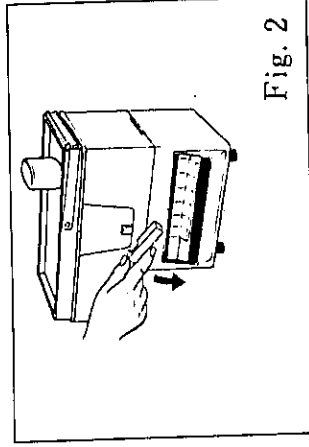
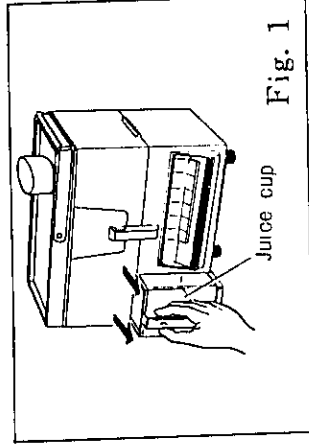
If you know all about it, you'll enjoy it more.



How to disassemble and re-assemble

Before using, remove the parts one by one.

- 1) Remove the juice cup. Take it by the handle and pull it toward you as shown in the diagram (Fig. 1).
- 2) Loosen the clamp by tilting it in the direction of the arrow (Fig. 2).
- 3) Lift Cutter Case B with the handle and remove Cutter Case A (Fig. 3, 4). Cutter case B and Stand are magnetically connected. Remove the Centrifugal Basket from Cutter Case B.
- 4) Remove the Pusher from Cutter Case A (Fig. 5). This completes the dismantling of the Sanyo Juicer-Blender. Wash all parts, except the stand, in cold water. Do not use hot water.



To assemble

- 1) Place Cutter Case B on top of the stand (Fig. 6).
- 2) Insert the Centrifugal Basket (Fig. 7). Turn it by hand, making sure that it rotates smoothly without touching any part of Cutter Case B.
- 3) Attach Cutter Case A (Fig. 8).

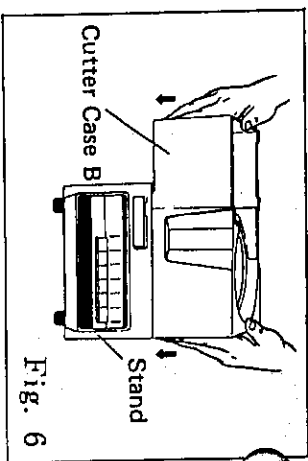


Fig. 6

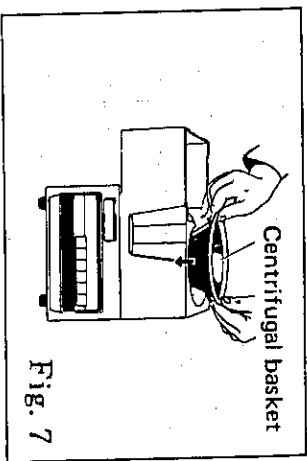


Fig. 7

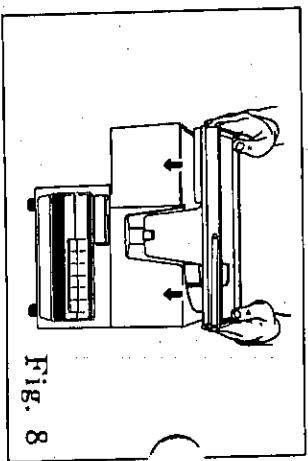


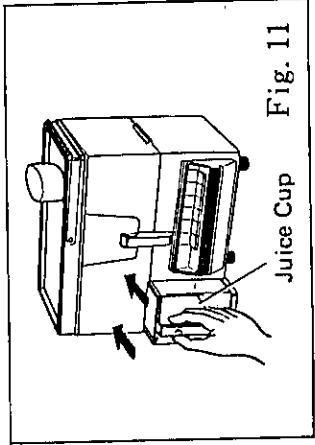
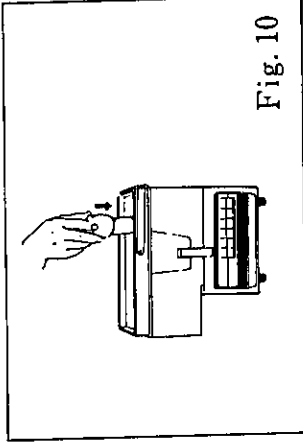
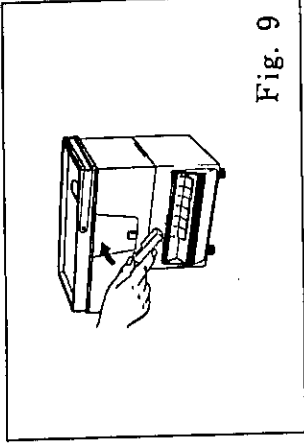
Fig. 8

4) Lock the clamp (Fig. 9).

5) Insert the Pusher into Cutter Case A (Fig. 10).

6) Attach the juice cup. Take it by the handle and fit the protruding portion on the top edge of the cup into the grooves of the Cutter Case B and the stand, and push it in as shown in the diagram. Do not use force to move it to the left or the right, but push it in straight (Fig. 11).

Note: The juice cup can be placed below the case, without inserting it in the grooves. Assembly is now complete.



How to use as a Juicer

- 1) Pull as much cord as required out of the storage compartment. (For 2 core cord only.)
- 2) Make sure that the switch is in OFF position. Then insert the plug into a wall outlet.

Note: Make sure the cover is on the Outlet of Cutter Case B (Fig. 12). If the cover is not on, both juice and pulp will come from the outlet.

- 3) Cut ingredients into the size indicated in the following table:

| Ingredient | Preparation |
|-----------------------|---|
| Apples or Pears | Cut into small cubes |
| Oranges | Separate sections before placing in the juicer. |
| Greens. | Cut small and insert with the pusher. |
| Persimmons or Peaches | Slice, removing the seeds. |
| Radishes and Lemons | Cut into four and place them upright. |

- 4) Push the switch button marked "Juicer 1, 2 or 3".

Note: When using it as a juicer, be sure to push the switch button for "Juicer", and do not use the other buttons.

Note: To obtain good citrus juice it is recommended the owner peel the citrus before placing it in the juicer.

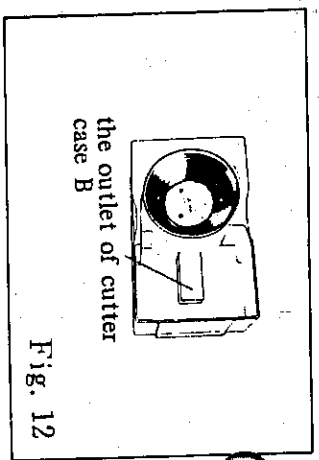


Fig. 12

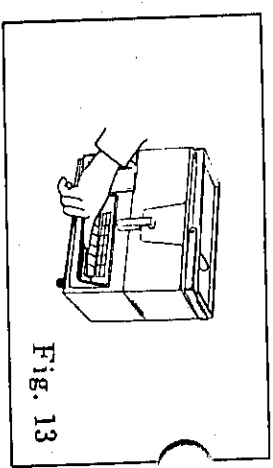


Fig. 13

5) Make sure that the cutter revolves properly before placing the ingredients in the juicer. The materials will be filtered and separated by the centrifugal basket. The juice will flow out through the spout while the waste will be deposited in Cutter Case B. The pusher is used to insert materials that get caught in the inlets, and to press in vegetables. The pusher is a handy tool. Don't lose it.

Note:

- When Processing mushy materials such as bananas, strawberries, etc, use the blender jar.
 - When processing oranges, cover the inlet with your hand or pusher to prevent the juice from splashing.
 - When making juice from greens, rinse them in water before placing in the juicer.
 - Grape seeds are hard enough to damage the edge of the cutter. Use seedless grapes.
- 6) After use, turn off the switch, disconnect the power cord, and store it in storage compartment.
- 7) To clean, be sure to turn OFF the cutter. Then disassemble the parts and wash in lukewarm water.

Maintenance

- 1) After use, wash each part with a mild detergent and cold or lukewarm water and rinse well. The cutter and centrifugal basket should be washed with the brush supplied. Use a soft cloth to wipe the stand. Do not wash the stand in water.
- 3) After washing, dry all the parts, reassemble and store.
- 4) Do not use thinner or other solvents to wipe the stand and parts made of resin.

Cautions

- 1) After use, do not forget to turn the switch to the OFF position.
- 2) Never put ingredients in the juicer before the motor is started.
- 3) Do not stick your fingers, spoons, or other objects into the inlet while the cutter is in motion.

Features of the Blender

- 1) The heat-proof jar can take liquids of varying temperature (up to 90°C). Its effective capacity is 800 cc (34-oz), graduated into four stops of 200 cc (8.5oz.) each.
- 2) Four ever-sharp stainless rotary edges.
- 3) Cutter base separates from jar. For easy cleaning the cutter assembly can be removed from jar base.
- 4) Cover center can be used as convenient measuring cup. The cover center can be separated for use as a measuring cup, and holds about 50ml, with convenient markings for correct amounts.

How to use as a Blender

- 1) Remove Cutter Case A, B, and the Centrifugal Basket (Fig. 14).
- 2) Insert the blender jar into the stand (Fig. 15)
- 3) Make sure that the switch is turned to the OFF position. Draw out as much cord as required, and insert the plug into the wall outlet.
- 4) Place ingredients in the jar in the following order: Liquids, soft items, and hard items.
- 5) Put on the cover and turn on the switch.

The Mixer switch has five stages: Mix, Chop, Crush, Juice and Flash. Select the proper one for your purpose.

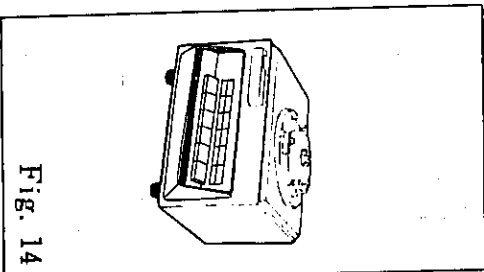


Fig. 14

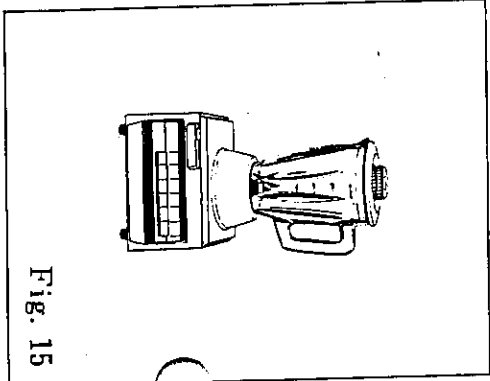


Fig. 15

- 6) To add materials while the blender is in operation, remove the center cup and put them in.
- 7) After mashing and blending, turn the switch to the OFF position. Make sure that the rotary edge comes to a complete stop. Remove the jar from the stand and pour the ingredients into containers. Inserting and removing the jar during operation is dangerous. Wait for the rotary edge to stop before removing the jar.

Cautions

- 1) Do not operate the blender while empty. Running the machine empty or mashing and blending highly mushy materials for a long time may cause failure in the motor section.
- 2) Do not stick your fingers or other objects into the blender jar while it is in motion.

- 1) Keep the blender jar clean at all times.
- 2) To clean the jar, operate the blender with cold or lukewarm water in the jar. After washing, dry completely and store.
- 3) To remove the blender jar and base, turn the jar in the direction of the arrow (Fig. 16).

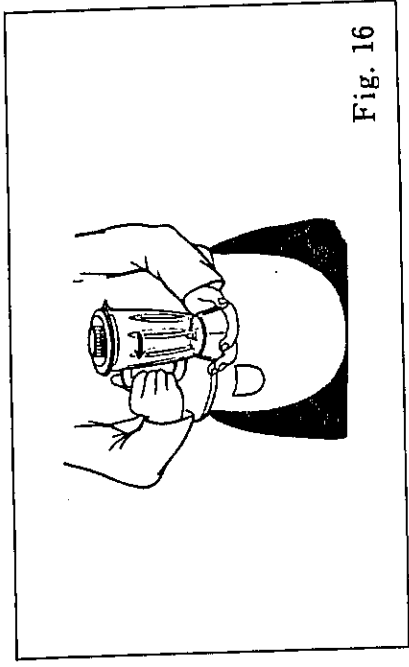


Fig. 16

Mixer Switch Positions and Applications

| | |
|----------------------|--|
| Blender 1 (Mix) | Mayonaise, dressings dishes using eggs, drinks. |
| Blender 2 (Chop) | Purees from lightly boiled vegetables, fruits, etc: Use with about 50ml of water or soup. Fine chopping of vegetables: into pieces 1.5 - 2cm in size before using. Mincing fish: remove bones and skin and cut into pieces about 2cm before using, and mince less than 100g each time. Grinding meat: use less than 50g each time, and cut into 2cm pieces. |
| Blender 3 (Crush) | Brad crumbs, peanuts, peas, crackers, cookies, etc. |
| Blender 4 (Juice) | Fruit and vegetable juice. |

Specifications

| | |
|-------------------------|--|
| Power Source | Local AC 50-60 Hz |
| Electricity Consumption | 220W (juicer 170W, blender 220W) |
| rpm | Juicer 1 6,500 rpm (loader) Juicer 2 8,000 rpm (loader) Juicer 3 9,000 rpm (loader) Blender 1 (mix) 7,500 rpm (loaded, with water) Blender 2 (chop) 8,000 rpm (loaded, with water) Blender 3 (crush) 9,000 rpm (loaded, with water) Blender 4 (juice) 10,000 rpm (loaded, with water) Flash 10,000 rpm (loaded, with water) Ice grinder 9,000 rpm (unloaded) |
| Rated Time | Continuous Rating |
| Motor | Bi-polar Rectifier Motor |
| Switch | Piano Type 6-step Switch (juicer 3 steps, mixer 4 steps, ice grinder 1 step, Flash) |
| Cutter Diameter | 2-3/4 in. |
| Weight | 8 lb.-13 oz. (stand portion alone, 5 lb.-12 oz.) |
| Accessories | Washing Brush |
| Attachment | Blender Bottle (JM-35E) Capacity 800 ml (34 oz.), Weight 3 lb.-5 oz. |
| Dimensions | (Juicer) 11-1/2" (W) x 8-1/2" (D) x 12-3/4" (H) (Blender) 7-11/16" (W) x 7-1/8" (D) x 7-1/8" (H) |

ISO screw are used on this product.