

AVAMIX



928JE700

Continuous Feed High Power Juicer



Intertek
3035912

Conforms to UL-763,
CAN/CSA-C22.2
No. 195, NSF-8



Intertek
3035912

06/2023

SAFETY

Juicer should only be operated by trained individuals.
Be sure to read the operation and safety manual before using.

CAUTION: BLADES AND DISCS ARE EXTREMELY SHARP

To avoid possible injury, use caution when handling and avoid contact when they are moving.

CAUTION: ALWAYS ENSURE UNIT IS UNPLUGGED BEFORE DISASSEMBLY

Though safety features should prevent operation, use extra caution to prevent serious injury.

CAUTION: NEVER INSERT ANYTHING OTHER THAN FRUIT OR VEGETABLES
IN THE FEED TUBE AND NEVER INSERT ANYTHING INTO EJECTION CHUTE

If unit gets clogged, turn off and allow basket to fully stop before removing lid to dislodge debris.

CAUTION: NEVER LEAVE UNIT RUNNING WHILE UNATTENDED

CAUTION: DO NOT SUBMERGE MOTOR IN WATER

CAUTION: INSPECT CORD FOR DAMAGE BETWEEN USES

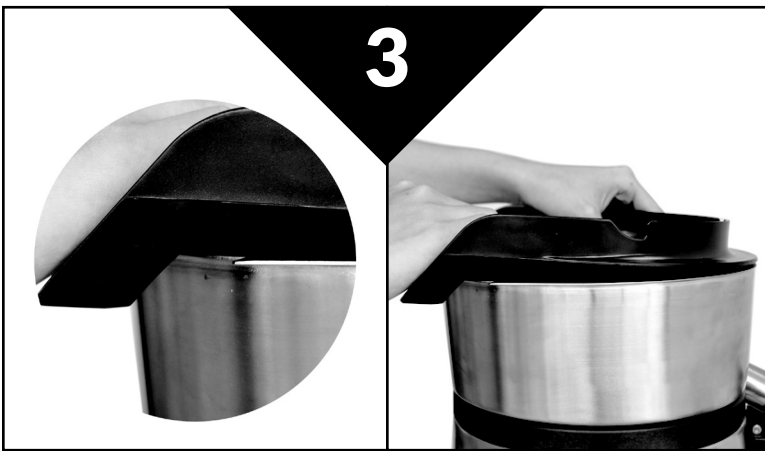
ASSEMBLY

Be sure unit is unplugged before assembly and disassembly.

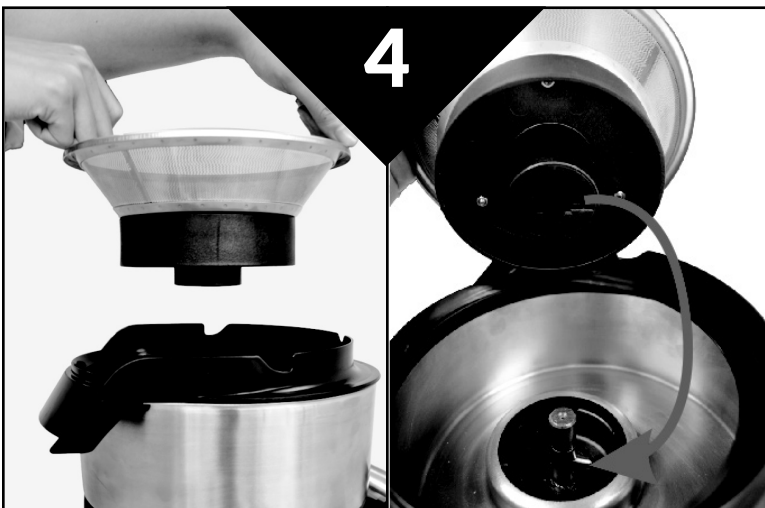


1. Position base on a clean and stable countertop at a comfortable working height with power button facing the operator.

2. Place bowl on base.

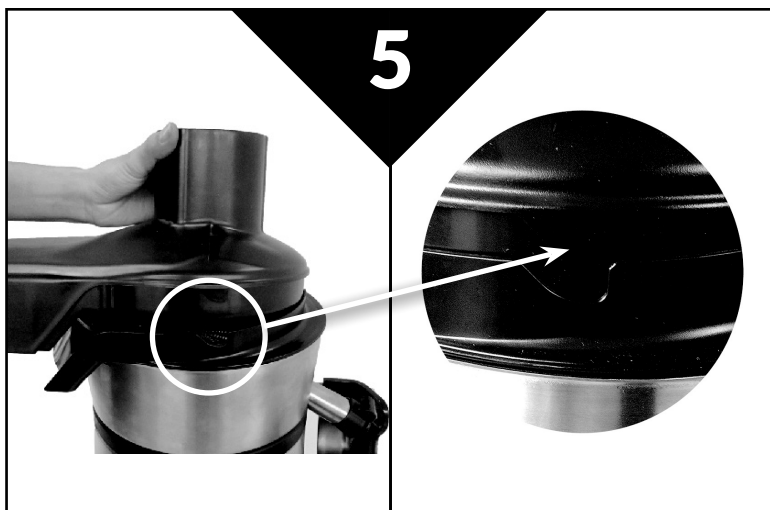


3. Fit flange onto bowl so that the tabs line up.



4. Place basket in bowl. Be sure motor shaft is correctly lined up with the basket.

(continued on pg. 3)



5. Attach lid by aligning with the flange notches.



6. Put pulp bin in position to catch waste.



7. Move safety arm into place.

Note: As a safety feature, unit will not operate without safety arm in place.

8. Plug in unit (ensure the appropriate voltage) and switch power to "ON". Allow unit to reach full speed before inserting fruit.

OPERATION

1. Check plug and cord for damage before plugging into socket.
2. Make sure safety arm is engaged.
3. Make sure pulp bin and juice container are in place.
4. Switch unit to "ON".
5. Allow basket to reach full speed.
6. Slowly insert fruit and/or vegetables by hand (never insert ice).
 - a. Remember to peel citrus before juicing.
 - b. Remove any pits or large seeds.
 - c. Fruit with thick skins need to be peeled.
 - d. Avoid inserting stems.
 - e. Not recommended for juicing ginger root.

Note: If juicer begins to vibrate, this may be due to pulp becoming unevenly distributed. Turn off the unit, allow basket to come to a complete rest and clean out pulp.

7. When finished, allow unit to run for a few seconds to allow all juice to work through the system.

CLEANING

Machine can be rinsed out between two different kinds of fruit by switching unit "ON" and pouring water through the feed tube. Clean unit after every use.

CAUTION: NEVER DISASSEMBLE WHILE UNIT IS ON

CAUTION: ALWAYS ENSURE UNIT IS UNPLUGGED BEFORE DISASSEMBLY

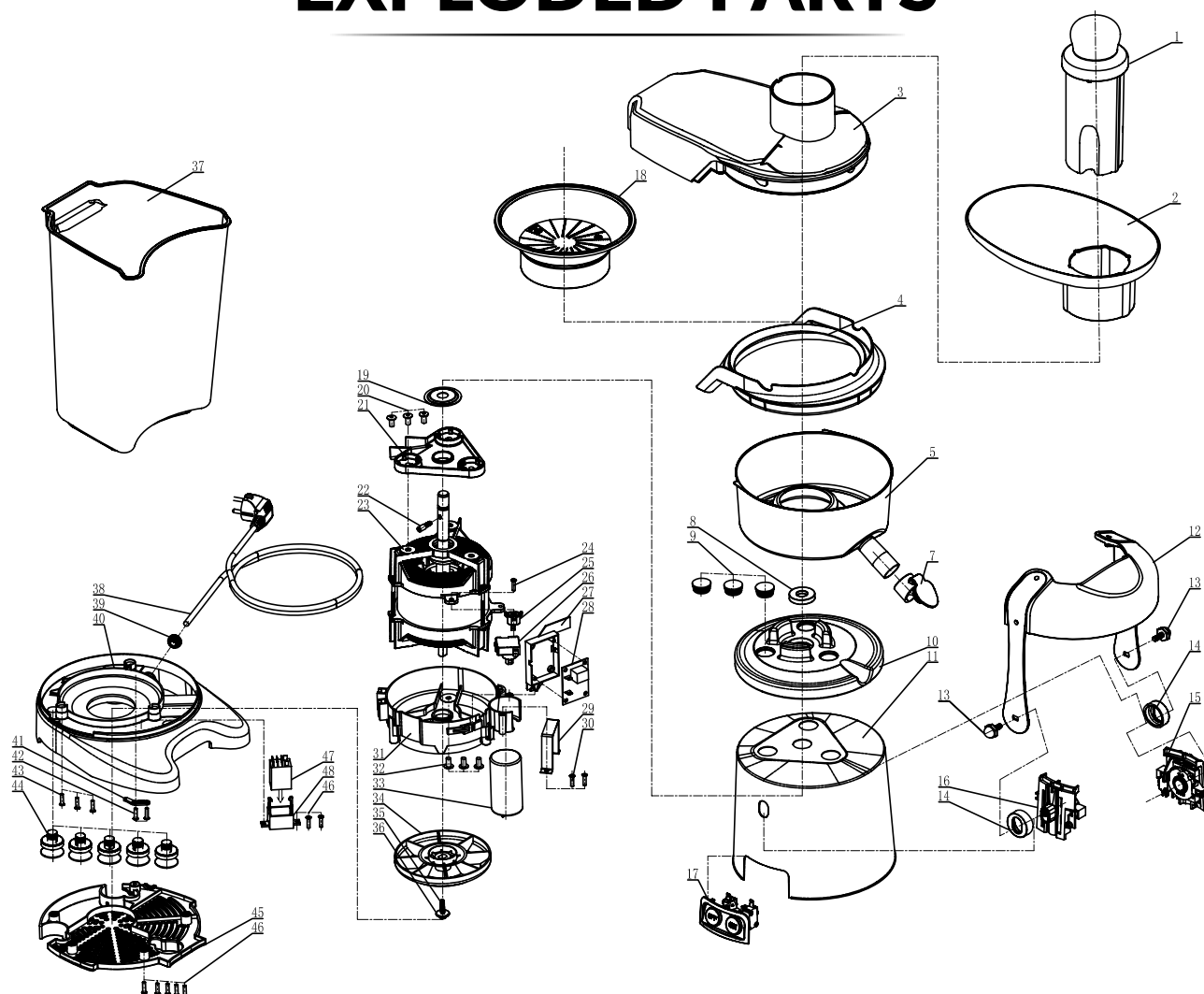
1. Remove basket, flange, and bowl from base.
2. Clean each piece with mild soap (such as Noble Chemical's 147SUNBRIGHT) and warm water. Use sponge or brush to remove any pulp. If pulp has dried, allow to soak. DO NOT tap the basket against a counter. This may cause damage to the basket.

3. Wipe motor housing and all external surfaces with soft damp cloth.

CAUTION: DO NOT SUBMERGE MOTOR IN WATER

4. Allow parts to dry and reassemble (see assembly instructions on pg. 2-3).

EXPLODED PARTS



1	Pusher Assembly
2	Hopper Plate
3	Lid Assembly
4	Bowl Flange
5	Bowl
6	Spout Assembly
7	Skeleton Oil Seal
8	Stifle
9	Motor Fixing Plate
10	Body
11	Locking Lid Assembly
12	Screws M6X12
13	Supporting Block
14	Right Slideway Assembly
15	Left Slideway Assembly
16	Start Stop Assembly

17	Sieve Assembly
18	Shaft Deflector
19	Bolt Assembly M6X20
20	Motor Centring
21	Motor Dowel
22	Motor
23	Tapping Screw PT4x18
24	Starting Relay Support ASM
25	Starting Relay
26	Braking Module Box
27	Braking Module
28	Capacitor Fixed Block
29	Tapping Screw PT4x12
30	Baffle
31	Flowers Teeth Screw M6X12
32	Capacitor

33	Motor Fan
34	Combination Screw M5X15
35	Stainless Steel Gasket
36	Fruit Residue Container
37	Power Cord
38	Power Line Protection Ring
39	Base
40	Pressing Sheet
41	Tapping Screws PT4x12
42	Tapping Screws PT4x20
43	Feet
44	Bottom Cover
45	Tapping Screw PT4x12
46	Electric Relay JQX-13FA
47	Electric Relay Box

EQUIPMENT LIMITED WARRANTY

AvaMix warrants its equipment to be free from defects in material and workmanship for a period of 1 year. This is the sole and exclusive warranty made by AvaMix covering your AvaMix brand equipment. A claim under this warranty must be made within **1 year** from the **date of purchase** of the equipment. Only the equipment's original purchaser may make a claim under this warranty. AvaMix reserves the right to approve or deny the repair or replacement of any part or repair request. The warranty is not transferable. AvaMix Equipment installed in/on a food truck or trailer will be limited to a period of **30 days** from the original date of purchase.

To Make a Warranty Claim:

For Warranty Inquiries contact the location where you purchased the product:

- **WebstaurantStore.com:** Contact help@webstaurantstore.com. Please have your order number ready.
- **The Restaurant Store:** If you purchased this unit from your local store, please contact your store directly.
- **TheRestaurantStore.com:** Online purchases, call 717-392-7261. Please have your order number ready.

Failure to contact the designated location prior to obtaining equipment service may void your warranty.

AvaMix makes no other warranties, express or implied, statutory or otherwise, and **HEREBY DISCLAIMS ALL IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND OF FITNESS FOR A PARTICULAR PURPOSE.**

This Limited Warranty does not cover:

- Equipment sold or used outside the Continental United States
- Use of unfiltered water (if applicable)
- AvaMix has the sole discretion on wearable parts not covered under warranty
- Equipment not purchased directly from an authorized dealer
- Equipment used for residential or other non-commercial purposes
- Equipment that has been altered, modified, or repaired by anyone other than an authorized service agency
- Equipment where the serial number plate has been removed or altered.
- Damage or failure due to improper installation, improper utility connection or supply, and issues resulting from improper ventilation or airflow.
- Defects and damage due to improper maintenance, wear and tear, misuse, abuse, vandalism, or Act of God.

Any action for breach of this warranty must be commenced within 1 year of the date on which the breach occurred. No modification of this warranty, or waiver of its terms, shall be effective unless approved in a writing signed by the parties. The laws of the Commonwealth of Pennsylvania shall govern this warranty and the parties' rights and duties under it. AvaMix shall not under any circumstances be liable for incidental or consequential damages of any kind, including but not limited to loss of profits.

