

INSTRUCTIONS FOR USE

Juice
EXPERT





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Why not visit our website **magimix.co.uk** or download our **free Magimix app** to access recipes, demonstrations, advice from nutritionists and tips for getting the very best out of your appliance.



SAFETY INSTRUCTIONS

WARNING: these safety instructions are an integral part of this product. For your own safety, make sure you read them through carefully before using your new appliance.

- This appliance can be used by persons with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, providing they are given supervision or have received full instructions regarding the use of the appliance in a safe way and understand the hazards involved.
- This appliance is intended solely for use in the home.
- The following usages are not covered by the warranty: use in kitchen areas reserved for staff in shops, offices and other workplace environments, on farms, by the patrons of hotels, motels and other commercial environments of a residential nature, and in bed and breakfast-type environments.
- This appliance can be used by children aged 8 years and over, providing they are given supervision, or have received full instructions regarding use of the appliance in a safe way, and understand the hazards involved. Cleaning and aftercare should not be undertaken by children unless they are at least 8 years old and are supervised by an adult. This appliance and its power cord should be stored out of the reach of children under 8 years.
- Never immerse your appliance in water or any other liquid, to avoid the risk of electrocution.
- Never use your appliance outdoors.
- This appliance should not be used by children under 8 years. This appliance and its power cord should be stored out of children's reach.
- Children should not use this appliance like a toy.
- This appliance should never be left running unattended, even though it can function without the user having to keep the button pressed.

RISKS LINKED TO USAGE

- Never insert your hands or a utensil in the feed tube while the appliance is running. To prevent serious injury and avoid damaging the machine, always use the pusher.
- Never use this appliance if the rotating filter or protective lid is damaged or visibly cracked.

SAFETY INSTRUCTIONS

- Check that the lid is horizontal and locked into place before switching your appliance on.
- Never attempt to override the safety mechanism.
- Press 0 and wait for the parts to stop moving completely before turning the lid.
- The appliance is fitted with a thermal failsafe that automatically stops the motor if it has been running for too long or is overloaded. If it is triggered, switch the appliance off and wait for it to cool down completely before switching it back on.

MAINS CONNECTION

- Chrome models must always be connected to an earthed socket with the original power cord.
- Before plugging your machine in, check that the voltage indicated on its identification plate corresponds to the voltage of your mains supply.
- Never allow the power cord to dangle over the edge of your worktop or counter, and make sure that it does not come into contact with hot surfaces.
- Always unplug your appliance if you are going to leave it unattended, clean it, remove parts or put them back.

SERVICE AGENT

- If the power cord has been damaged, it must be replaced by the manufacturer, a Magimix-approved service agent or a similarly qualified person, in order to avoid all risks.

KEEP THESE SAFETY INSTRUCTIONS FOR FUTURE REFERENCE

ENVIRONMENTAL PROTECTION



This symbol indicates that this product must not be treated as regular household waste. It should be taken to a waste electrical and electronic equipment (WEEE) collection point. For more details about collection points, please contact your local council or your household waste recycling centre.

DESCRIPTION



For more information about these analyses, please go to juice-expert.com



Extra Press®*

Exclusive to Magimix, the patented Extra Press®* turns your appliance into a cold press juicer.

Ideal for juicing soft or cooked fruit and vegetables (e.g. raspberries, strawberries, tomatoes, bananas) and for making plant-based milks (e.g. almonds, cashew nuts).

Result: a thicker, fibre-rich juice with an exceptional yield: + antioxidants, + vitamins, + juice.



Never insert hard fruit or vegetables (e.g. carrots, coconuts) when using this function, as you risk damaging your appliance.

Juice Filter

Ideal for juicing greens (e.g. spinach, cabbage) and hard-fleshed fruit and vegetables (e.g. apples, carrots and fennel).

Result: a clear, pure juice with no pulp or pips

Citrus Press / Pulp System®

Ideal for juicing oranges, lemons, grapefruit and other citrus fruit.

Result: instant, pip-free juice, with or without pulp

Veg Cutter*

Ideal for making fruit or vegetable carpaccio, salads, tarts, and much more.

Result: sliced, grated or shredded fruit and vegetables

For some fruit (e.g. pineapple, pear), you can either use the Juice Filter or the Extra Press®, depending on how you like your juice:

- Juice Filter : a **clear, pure** juice with a lower yield.
- Extra Press®: a **thicker, fibre-rich** juice with a higher yield.

* depending on the model

DESCRIPTION

Citrus Press



Lever arm



Cone for large citrus



Cone for small citrus



Citrus press



Pulp System®

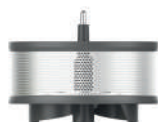
Juice Filter



Pusher and lid



Detachable rim



Juice filter

Extra Press®*



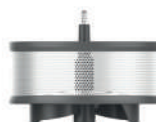
Pusher and lid



Extra Press®



Detachable rim



Juice filter

Veg Cutter*



Pusher and lid



Slicing, grating and julienne discs



Disc support



Midi bowl

Bowl

Spout

Spindle

Motor base



Spatula for cleaning

All the removable parts are dishwasher safe.

*depending on the model 5

MAXIMUM PROCESSING CAPACITIES

The maximum capacities below are for average-sized fruit and vegetables. Results may vary according to the size of the fruit and vegetables you choose, as well as their variety, degree of ripeness, quality and freshness.



EXTRA PRESS®

4 kg	
3 kg	
1.5 kg	
1.2 kg	
1.2 kg	
1 kg	



JUICE FILTER

2 kg	
1.5 kg	
1 kg	
1 kg	
900 g	
600 g	



VEG CUTTER

600 g sliced, grated or shredded fruit or vegetables



TIPS & ADVICE

When processing larger amounts, make sure you empty the bowl regularly.



It is important not to exceed these maximum capacities.

ASSEMBLY/DISASSEMBLY

Before using your appliance for the first time, make sure you wash all the parts thoroughly (see p. 14).



Unwind the length of power cord you need. Thread the power cord through the notches on the underside of the appliance to avoid vibrations.

Assembly



Lower the bowl (spout facing left) onto the spindle.



Turn the bowl to the right to lock it into place. Fit the attachments (p. 8-12).

Disassembly



Unlock the lid or citrus press.



Turn the bowl to the left. Lift it off the spindle.

Double failsafe

Your appliance will only work if both the bowl **AND** the lid (or citrus press) are locked into place.

USING THE CITRUS PRESS



Slot the citrus press onto the bowl and turn until it locks into place.



Insert the lever arm tab into the corresponding slots.



There are two cones:
Yellow cone for small citrus fruit.
Grey cone for large citrus fruit.



The large cone should always be clipped onto the small one.



Fit the selected cone on the spindle.
Place a glass under the spout.



Position the citrus half on the cone,
pressing down gently.

USING THE CITRUS PRESS



Lower the lever arm. Press 1, then exert **gentle** pressure on the arm until all the juice has been extracted.



After juicing, make sure you stop the machine **before** you raise the arm, to avoid splashing.

Using the Pulp System® (pulp-free juice)



For pulp-free juice, slot the Pulp System® onto the spindle in the bowl.



Fit the citrus press on the bowl and turn to lock into place.



Insert the lever arm tab into the corresponding notches. Place the cone on the spindle.



Position the citrus half on the cone. Lower the arm, press 1, then exert **gentle** pressure on the arm until all the juice has been extracted.

TIPS & ADVICE

Make sure you wash the citrus press, cones and Pulp System® thoroughly to avoid white marks.

USING THE JUICE FILTER



Assembly: place the rim flat on the Juice Filter and press down all round until it is completely horizontal (the two ends should meet).



Slot the Juice Filter onto the spindle (for removal and cleaning, see p. 14).



Position the lid on the bowl and turn to lock into place.



Place a glass under the spout. Press 1.



Insert the fruit or vegetables into the feed tube. **Gently** help them down using the pusher. Leave your machine on until all the juicing is finished. Then switch it off.

⚠ WARNING ⚠

- Never insert your fingers or an object into the feed tube. Always use the pusher supplied for that purpose.
- Wait until the Juice Filter has come to a standstill before unlocking the lid.
- Turn to page 6 to find out the maximum capacities.

Stop and empty the Juice Filter regularly (or if it starts vibrating). **To maximize your appliance's lifespan and ensure optimum yield, exert a gentle pressure on the pusher to keep the fruit or vegetables in contact with the grater.** When all the fruit or vegetables have gone through, leave your appliance running for a few more seconds to extract every last drop of juice.

USING THE EXTRA PRESS®



Assembly: place the rim flat on the Juice Filter and press down all round until it is completely horizontal (the two ends should meet).



Slot the Juice Filter onto the spindle (for removal and cleaning, see p. 14).



Insert the Extra Press® into the Juice Filter.



Place the lid on the bowl and turn to lock into place. Press 1.



Insert the fruit and vegetables into the feed tube. **Gently** help them down using the pusher. Leave your machine on until all the juicing is finished. Then switch it off.

⚠ WARNING ⚠

- Never insert your fingers or an object into the feed tube. Always use the pusher supplied for that purpose.
- Wait until the Juice Filter has come to a standstill before unlocking the lid.
- Never insert hard fruit or vegetables (e.g. carrots).
- Turn to page 6 to find out the maximum capacities.

Stop and empty the Juice Filter regularly (or if it starts vibrating). **To maximize your appliance's lifespan and ensure optimum yield, exert a gentle pressure on the pusher to keep the fruit or vegetables in contact with the grater.** When all the fruit or vegetables have gone through, leave your appliance running for a few more seconds to extract every last drop of juice.

USING THE VEG CUTTER



1 Fit the midi bowl onto the spindle.



2 Slot the disc support onto the spindle.



3 Position the selected disc so that the side indicating the function and thickness is uppermost.



4 First lower the disc onto the disc support, then turn to lock into place.



5 Position the lid and lock into place.



WARNING



- Always handle the discs with care, as the blades are extremely sharp.
- Never insert an object or your fingers into the feed tube. Always use the pusher supplied for that purpose.

The function is engraved on the disc.

R/G = grater, E/S = slicer, J = julienne.

The number corresponds to the thickness of the cut (e.g. 2 = 2 mm).



Turn to page 6 to find out the maximum capacities.

USING THE VEG CUTTER



Insert the fruit or vegetables.



Switch your appliance on and press down on the pusher.



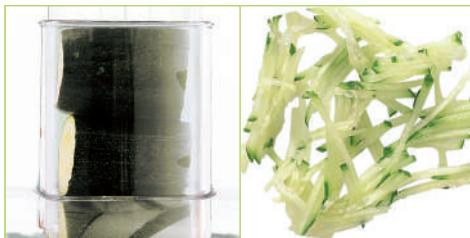
Slicing: stand long fruit or vegetables (e.g. leeks, carrots) upright in the feed tube until it is full.



If necessary, cut round fruit or vegetables (e.g. apples, tomatoes) in half.



Grating: for longer shreds, lay the fruit or vegetables flat in the feed tube.



Julienne: lay the fruit or vegetables flat.

OPTIONAL DISCS:



6-mm grater • 6-mm slicer • Parmesan



Narrow ribbon cut • Broad ribbon cut • Ripple cut

CLEANING

Make sure you always unplug your appliance before cleaning.
Immediately after use, detach (see p. 7) and wash the parts (water + washing-up liquid).



Bowl: push the spout down.
Citrus press: pull the tab to release the lever arm.



Juice Filter: remove the rim. Press **PUSH** inwards then lift out.



Using the narrow side of the spatula, scrape the inside of the Juice Filter to remove the bulk of the pulp.



Rinse the Juice Filter under a slowly running tap, scrubbing the outside **first, then** the inside.



If necessary (e.g. after juicing berries), use a washing-up brush to clean the grater.



Motor base: wipe with a soft damp cloth. Avoid using abrasive products.

TIPS & ADVICE

To avoid damaging the removable parts:

- Detergents: make sure they are compatible with plastic parts.
- Dishwasher : we recommend doing so sparingly. Today's washing products could attack your appliance and damage it in the long run. For the best long-term results we recommend washing it by hand.
- Handwashing: avoid leaving the parts immersed in detergent.
- Staining: some foods, such as carrots, can stain plastics. Rub with kitchen paper soaked in vegetable oil to reduce staining.

You will find more than 100 recipes for making juices, smoothies, plant-based milks, coulis, salads and sorbets in the book supplied with your appliance.

Even more recipes are available, along with tips, advice and recipe variations, on our **website** and the **Magimix app**:

1. Log onto magimix.uk.com/recipes
2. Download the "**Magimix**" app onto your mobile phone or tablet (Apple  or Android ).

With your Juice Expert®, you can follow the seasons and harness your desires and imagination to create an endless array of juices, smoothies, coulis and sorbets. Our tips and advice will ensure that each of your creations is a success. For delicious juices packed with vitamins and nutrients, make sure you choose and use your fruit and vegetables carefully. It is best to buy organic fruit and vegetables. Here are a few simple rules to follow:

Fruit and vegetables with thin, "edible" skins: no need to peel them – just wash them thoroughly before juicing in your Juice Expert®.



Fruit and vegetables with thick, "nonedible" skins: peel before using.



Stone fruit and vegetables: make sure you remove the stone before juicing.



Fibrous fruit and vegetables or dried fruit: soak in cold water for 30 minutes (fibrous greens) or 8 hours (dried fruit).



TIPS & ADVICE

- Insert the fruit and vegetables into the feed tube one at a time, taking care not to overload the machine.
- The amount of juice contained in fruit and vegetables can vary according to their variety, freshness, ripeness and season.
- We recommend using fresh fruit and vegetables, as they are juicier. Out of season, however, you can use frozen fruit. Make sure they are completely thawed before pressing. You can also use canned fruit in syrup (e.g. pears, litchis).
- Some hard or fibrous vegetables may cause your appliance to vibrate. Add a juice-rich fruit or vegetable (e.g. apple or cucumber) to balance the Juice Filter.
- Do not throw away the pulp some of it can be used in cakes and soups, and the rest can go on your compost heap.

Yield

- We recommend alternating between juice-poor (e.g. spinach, cabbage leaves) and juice-rich (e.g. apple, cucumber, carrot) fruit and vegetables.
- More generally, to maximize the amount of juice you obtain, add juice-rich fruit and vegetables such as apples, carrots and cucumber.
- Soak fibrous vegetables for at least 30 minutes and dried fruit for 8 hours in cold water to optimize their yield.
- Depending on whether you use the Juice Filter or Extra Press® attachment, you will not obtain the same amount of juice.
With the Extra Press®, a patented system that crushes the fruit and vegetables to extract the maximum amount of juice, you will always have more juice than with the Juice Filter.
- After juicing, remember to recover any juice that is still in the bowl, to maximize yield.

Texture

- If you have the Juice Expert® 3 or Juice Expert® 4, you can make two types of juice. When juicing pineapples, for instance, the Juice Filter will yield a clear, pure juice, whereas the Extra Press® attachment will deliver a creamy smoothie that is richer in fibres and other nutrients.
- Some juices such as apple juice can quickly go brown. To slow this process down, add a dash of lemon juice.
- Depending on the type of fruit and vegetables you use, the juice may settle into separate layers. This does not affect either the taste or the health benefits of the juice. Just stir with a spoon.



Juice EXPERT



magimix®