

mistral[®] **Juice Factory**[™]

Citrus Juicer and Extractor



MJF50

Important Safeguards

When using electrical appliances, in order to reduce the risk of fire, electric shock and/or injury to persons, basic safety precautions should always be followed, including:

For Your Safety

Read all instructions carefully, even if you are familiar with the appliance.

- To protect against the risk of electric shock, DO NOT IMMERSE base, plug or cord in water or other liquid.
- To clean, wipe exterior with a damp cloth.
- This appliance is not intended for use by children or infirm persons without supervision. Never leave an appliance unattended when in use.
- Young children should be supervised to ensure that they do not play with the appliance.
- Switch off and remove the plug from the power outlet before cleaning or when not in use. To unplug, grasp the plug and pull from power outlet. Never pull cord. Never carry the appliance by the cord.
- Avoid contact with moving parts.
- Always make sure that the Juice Factory cover is clamped securely in place before the motor is turned on. Do not unfasten clamps while the Juice Factory is in operation.
- Be sure to turn power button 'OFF' after each use of your Juice Factory. Make sure the motor stops completely before disassembling.
- Avoid direct contact with moving parts. Keep hair, clothing and other utensils away during the operation to avoid injury and/or damage to the appliance.
- NEVER FEED FOOD BY HAND. Always use food pusher. If food becomes lodged in the Inlet Chute, use the food pusher to push it down. When this method is not possible, turn the motor off. (UNPLUG THE POWER CORD FROM THE OUTLET BEFORE PROCEEDING.)
- Disassemble Juice Factory to remove the remaining food.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or is dropped or damaged in any manner.

- Do not operate in the presence of flammable or explosive material.
- Do not reach for an appliance that has fallen into water. Switch 'OFF' at the power point and unplug immediately.
- The use of attachments or accessories not recommended or sold by the appliance manufacturer may cause fire, electric shock or injury.
- Do not use outdoors.
- Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
- Do not operate or place any part of this appliance on or near any hot surfaces (such as a gas or electric burner, or in a heated oven).
- Do not use an appliance for other than its intended use.
- Do not abuse the cord. Never carry the appliance by the cord or yank it to disconnect it from an outlet, instead, grasp the plug and pull to disconnect.
- When using an extension cord with your appliance make sure the extension cord is correctly wired and rated for its use.
- This product is intended for household use only.
- Do not attempt to repair or disassemble the appliance. There are no user serviceable parts.
- DO NOT use for periods longer than 2 minutes. Let it cool in between uses.

**FAILURE TO OBSERVE THESE CAUTIONS
MAY RESULT IN DAMAGE TO THE
APPLIANCE.**

COMPULSORY WARNING

If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person to avoid a hazard.

This product has not been designed for any uses other than those specified in this booklet.

Save these instructions

Your Mistral Juice Factory Citrus Juicer & Extractor

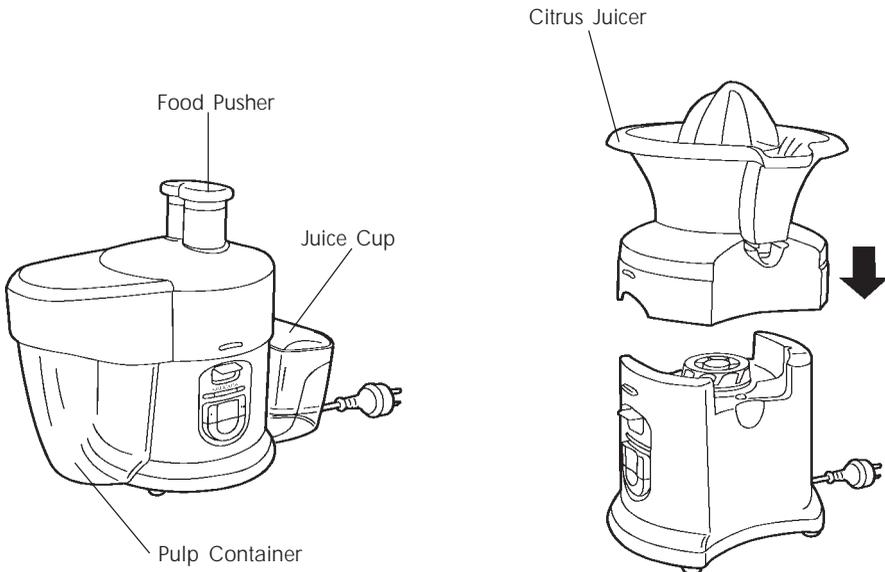
Congratulations on the purchase of your new Mistral Juice Factory.

Before first using your new Mistral Juice Factory please take a few minutes to read this Use & Care booklet and then find a place to keep it handy for future reference.

Your attention is drawn particularly to the section dealing with 'Important Safeguards'.

This appliance has been designed to operate from a standard domestic power outlet. It is not intended for industrial or commercial use.

Features of Your Mistral Juice Factory



How To Use Your Juice Factory

The Juice Factory is made for the express purpose of extracting flavourful vitamin and mineral filled juices of raw fruits and vegetables by means of centrifugal force.

Operation

Before first using your Juice Factory, carefully wash and dry all parts that will come into contact with food.

Prepare material to be processed by washing thoroughly and peeling as required. Remove all pits, stones and large seeds.

Cut large fruits or vegetables into small pieces when using Inlet Chute.

Plug cordset into a regular 240V earthed outlet.

Push power button 'ON'. To adjust speed push 'I' for a slow setting and 'II' for a faster setting.

Juice Extractor

Check to be sure that the Juice Cup is in place and feed material to be processed into the Inlet Chute at a moderate and steady rate. Use the Pusher as required to clear the Chute. Avoid excessive force when using the Pusher. A moderate, steady pressure is all that should be required. Too much pressure may cause the material to jam the Inlet Chute, or cause distortion of the Cutter/Strainer Assembly.

Note: If the Chute does become jammed from excessive force, proceed as outlined under (B) following, clearing the chute before reassembling the parts.

Note: Never use fingers or any other object other than the Pusher to clear the Inlet Chute. If the food cannot be dislodged, turn the motor off. **Unplug power cord from outlet before proceeding.**

Remove the Cover from the Juice Extractor assembly, and use a rubber spatula or long handled wooden spoon to clear the Inlet Chute. Continue processing until one or more of the following conditions occur:

- (A) If the Juice Cup is full before all the material is processed, push the power button 'OFF' and allow the Juice Cup to remain in place until the Motor stops and juice stops flowing. Transfer the juice to a separate container. Replace the Juice Cup or push the power button 'ON' to continue processing.
 - (B) If the Pulp Collector is full before all the material is processed, push the power button 'OFF', and allow the Juice Cup to remain in place until the Motor stops and juice stops flowing.
- **Unplug power cord from outlet before proceeding.**
 - Remove the Juice Factory Assembly and dismantle parts as outlined under 'Disassembly Instructions'.
 - Remove pulp from the Pulp Collector. Reassemble parts as outlined under 'Assembly Instructions'.

- **Insert power cord into outlet.**
 - Push power button 'ON' with your selected speed and resume processing.
- (C) If all material has been processed, push power button 'OFF', and allow the Juice Cup to remain in place until the Motor stops and juice stops flowing.
- **Unplug power cord from outlet before proceeding.**
 - Remove Juice Factory Assembly and dismantle it as outlined under 'Disassembly Instructions'.
 - Remove pulp from the Pulp Collector. Clean all parts as soon as possible after you have finished processing. See section 'How To Care For Your Juice Factory'.

Citrus Juicer

Assemble all parts according to 'Assembly' instructions. Check to be sure Juice Cup is in place and securing clamps are safely locked before plugging in power cord.

Clean and wash the citrus fruits to be used and cut them in half.

Insert the plug into the electrical outlet.

By placing the citrus fruits onto the cone and pressing slightly, the appliance will begin to operate and extract juice into the Juice Cup. Open the anti-drip valve to flow juice to cup.

According to the type of fruit to be juiced, either the smaller or larger cone can be used. The larger cone is suitable for grapefruits and the smaller cone for oranges.

Benefits Of Your Juice Factory

Nutrition

Not many people can eat 5 large carrots. But anyone, from child to grandmother, can easily drink the juice from 5 large carrots. It's a beautiful and delicious juice. Children love it because it's sweet. Grown-ups generally prefer it with a dash of lemon juice.

Fresh and pure natural fruit and vegetable juices are a wonderful way to get extra vitamins and minerals into children. People who need optimum amounts of vitamins and minerals often find the chewing of raw vegetables a problem, or the raw bulk too irritating for them to digest. Fresh fruit and vegetable juices are the answer.

Those of us who daily fight the battle of the bulge could drink their way to slimness without fatigue or without lowering their resistance to disease. Practically all could improve their health and zest for living by including more fruits and vegetables in their daily diet. Your Juice Factory is the lazy way, perhaps, but an easy and most enjoyable way to health and vigour.

To assist you in developing a balanced diet for you and your family, the sources for a number of vitamins and minerals are listed on the following pages. Your Juice Factory will make it easy to increase your intake of almost all of these vitamins and minerals as they are contained in fruit and vegetable juices.

Special Tips To Maximise the Use Of Your Juice Factory

Drink Juices As Soon As Possible

Always drink juices immediately or as soon as possible after extraction. The longer they are allowed to stand to the air, the more important nutrients are destroyed. If you must keep them, store in the refrigerator, in tightly covered jars, for up to 24 hours.

Some juices tend to darken quite rapidly, such as apple juice. A few drops of lemon, orange or pineapple juice will help to prevent rapid discolouration and frequently perks up the flavour. Better still, drink them immediately.

Use Fresh Fruits and Vegetables

Garden and orchard fresh are, or course, the best and provide the maximum amount of juice and nutritional values. Use tender, young vegetables; leaves should be dark green, celery solid, yet tender; carrots should be bright orange; apples crisp; pineapples ripe and sweet.

In general, the softer the texture of the fruit or vegetable, the thicker the juice it will produce. For example, a ripe pear will produce a thicker-textured juice than a crisp apple; leafy spinach will produce a thicker textured juice than crispy celery.

Your Juice Factory cannot be used to process foods such as meat, nuts, whole grain cereals, and beans.

Wash Carefully, Trim and Cut

Wash all fruits and vegetables carefully, but do not soak in water. Scrub with a vegetable brush, trim and cut into pieces.

When using Juice Extractor feed fruits and root vegetables in long strips rather than cutting into dice and sections. Roll leafy vegetables into small clumps, insert into opening in Cover and press gently with Plunger.

It is not necessary to peel light-skinned fruits or vegetables.

To minimise pulp production and improve the flavour of the finished product, citrus fruits and other thick skinned foods such as pineapple should be peeled before processing.

Discard stones from apricots, peaches, or cherries.

Your Juice Factory is not intended for use with soft, tropical type fruits such as bananas, papayas and mangoes.

If you are making a "combination" juice from a number of raw ingredients, plan to process the softer textured ingredients first, and the crisper ingredients second. This will assure maximum extraction of juices from varying degrees of textures.

After processing leafy vegetables, you may combine vegetable pulp with the extracted juice and reduce cooking time by one half. By elimination the addition of water to the cooking process, maximum nutritional content is retained.

Your Juice Factory is ideal for yielding juice and pulp for making relishes.

Don't Throw Away Vegetable Pulp

Put in a saucepan and barely cover with water. Simmer for 30 minutes. Cool, strain, and store in refrigerator or freezer in tight closed container. Use for soup stock, sauces and gravies. You may also use it for delicious cakes, jams, etc.

Have Fun With Your Juice Factory

Let your imagination be your guide. Put almost any combination of fresh fruits and vegetables into your juicer. Don't throw away outside leaves of lettuce, stalks of parsley or watercress. Wash well and juice.

A good combination is celery, carrot and tomato juice. Another, celery, tomato and watercress juice, and celery, carrot, and apple juice. Still another with wonderful vitamins and mineral content combines cabbage, celery, cucumber, and green pepper juice.

Flavour all juices to taste with honey or with vegetable salt and a squeeze of lemon and lime juice. Lemon improves the sweeter drinks and takes the edge off the pungent ones.

How To Care For Your Juice Factory

Always clean the Juice Factory thoroughly after each use. Make sure your Juice Factory is switched 'OFF' and unplug the unit from the power point before cleaning.

Note: Never immerse Motor and Base Assembly in water.

To clean Motor Base and Assembly, wipe clean with a damp cloth. Allow to dry thoroughly before re-using or storing.

The removable parts of the Juice Factory Assembly should be washed promptly after each use with a mild detergent in warm water. These parts are not dishwasher safe and must be hand washed.

Use a cleaning brush to scrub pulp residue from the cutting teeth and strainer hole known as the Cutter/Strainer Assembly.

After washing, rinse and allow all parts to dry thoroughly before reassembly and storage.

Note: Never use a metal brush on Cutter Teeth or Strainer Holes.

Warranty

The benefits conferred by this warranty are in addition to all implied warranties, other rights and remedies in respect of the product which the consumer has under the Trade Practices Act and similar State and Territory Laws.

The original purchaser of this MISTRAL product is provided with the following warranty subject to the following conditions.

Mistral International Pty Ltd warrant this product for a period of 2 years from the date of purchase for all parts defective in workmanship or materials. This product or defective parts will be replaced free of charge.

WARRANTY CONDITIONS

1. This warranty is only valid for appliances used according to the manufacturer's instructions.
2. This appliance must not be modified or changed in any way.
3. Connection must be to the voltage requirements as specified in the ratings label located on the product.
4. The manufacturer does not accept liability for any direct or consequential damage, loss or other expense arising from misuse or incorrect installation and operation of the appliance.
5. Warranty will only be given where proof of purchase is provided, e.g. original invoice.
6. Not designed or warranted for industrial or commercial use.

DO NOT SEND IN THIS WARRANTY

Fill out the following details and file with your purchase invoice.

RETAIN & FILE WITH YOUR RECEIPT.

Your Purchase Receipt/Invoice is proof of date of purchase. You must be able to present it at the place of purchase to obtain a replacement or service under warranty.

Mistral International Pty Ltd reserves the right to discontinue items, modify designs and change specifications without incurring obligation. Whilst every effort is made to ensure that descriptions, specifications and other information in this publication is correct, no warranty is given in respect thereof and the company shall not be liable for any errors therein.

Purchased from: _____

Co. Name: _____

Address: _____

Date of Purchase: _____

NOTE: Consistent with our continuing product development policy, improvements may have been made which render the contents of this package slightly different to that shown.

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