

# *DeJelin*

SLOW JUICER SLJ 100

## User Manual



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READ ALL INSTRUCTIONS BEFORE USE

Thank you for your purchase of the DeJelin Juicer. We hope you will appreciate, for a long time, healthy juices, rich and nutritious thanks to this innovative product. This user manual describes the safety prescriptions to be taken when using the appliance in order to avoid injury, to yourself and to others, or damage to the appliance. The content of this user manual applies not only to this product, but to all household appliances in general.

## IMPORTANT SAFETY PRESCRIPTIONS

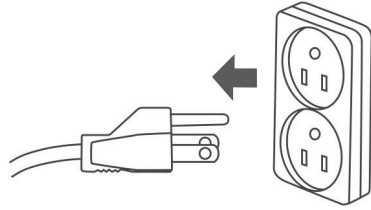
- C A 110~120V/50~60Hz (North America)
- C A 220~240V/50~60Hz (Europe - Asia)
- Important safety prescriptions

When using electrical appliances some elementary safety prescriptions must be observed, such as following:

1. Read all instructions.
2. Make sure the motor or the base don't come into contact with water or any other liquid in order to avoid electric shocks.
3. Strict supervision is needed when the appliance is used nearby or by children.
4. Unplug the appliance when the appliance is not in use, before (dis)assembling and before cleaning.
5. Avoid touching the moving parts.
6. Don't use appliances with a damaged electrical cord or plug. Never use the appliance if it is damaged, has fallen or shows a malfunction. In all these cases return the appliance to your sales point or recognized after sales service for inspection, repair or mechanical adjustment.
7. The use of accessories which are not sold or recommended by the manufacturer, can cause fire, electric shocks and injuries.
8. Only use the appliance inside.
9. Don't let the electrical cord of the appliance hang over the edge of the table or counter.
10. Make sure the lid of the juicer is always tightly closed before switching on the motor. Don't open the clips when the juicer is in use.
11. Make sure the switch is positioned on "OFF" after every use of the juicer and the motor has completely stopped before disassembling the juicer.
12. Don't put fingers or other objects in the openings of the juicer when it is in use. If some food is stuck in the opening, you can use the tamper to push the food down. If this doesn't help, switch off the appliance and disassemble the juicer to remove the food.
13. Don't use the appliance if the rotary sieve is damaged.
14. Don't use the appliance without pulp jar if a separate pulp jar is provided.
15. Don't alter the appliance in any way.
16. Only use the appliance for the functions as described in this manual.
17. The appliance is developed to be used for short periods of time.
18. If the electrical cord is damaged, it must be replaced by the manufacturer his after sales representative or persons with comparable qualifications.
19. This appliance is not suited to be used by persons (children included), with reduced physical, sensory or mental capabilities or lack of experience and knowledge of the appliances, unless they are supervised and instructed to use the appliance in a safe way and understand the hazards involved.
20. Children must be supervised and may not play with the appliance.
21. Stop the appliance and unplug the electrical cord before changing accessories or touching moving parts.
22. The appliance is only intended for household use and similar applications such as:
  - staff kitchens in shops, offices and other work environments;
  - farms;
  - clients in hotels, motels and other residential environments;
  - bed & breakfast environments

# SAFETY WARNINGS

Pull the plug out of the socket when the appliance is not in use.



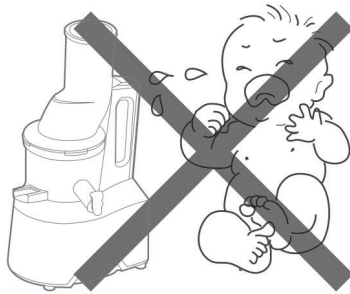
Do not insert fingers or other objects in the feeding shaft while the appliance is working.

\* This may cause injuries



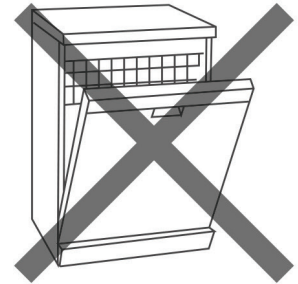
Don't store or use the appliance nearby babies or toddlers

\* They could injure themselves.



Don't put the parts of the juicer in the dishwasher or in extremely hot water.

\* The parts will wear out faster.



Don't use the appliance on an uneven surface.

\* The appliance can be damaged if it tilts over.

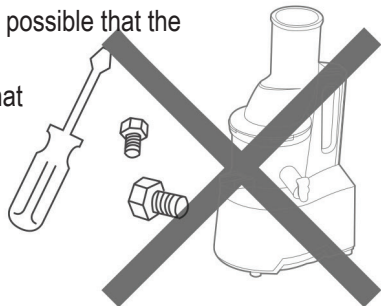


Don't use dangerous chemical products to clean the appliance.

\* This could alter the colour of the appliance or cause fire.

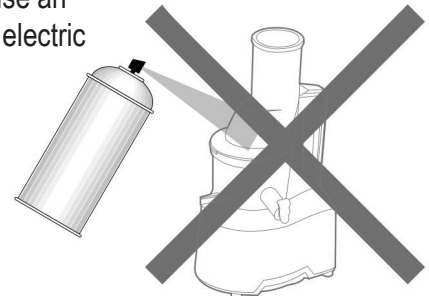


Don't repair or dismantle the base, and don't make any alterations.\* It is possible that the appliance doesn't function properly, what could cause fire, electric shocks or injuries.

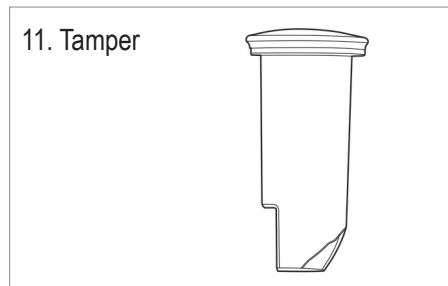
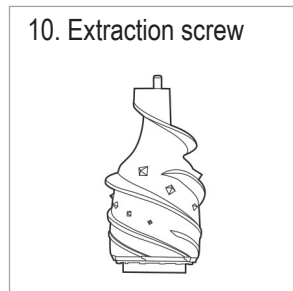
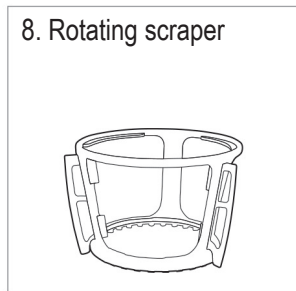
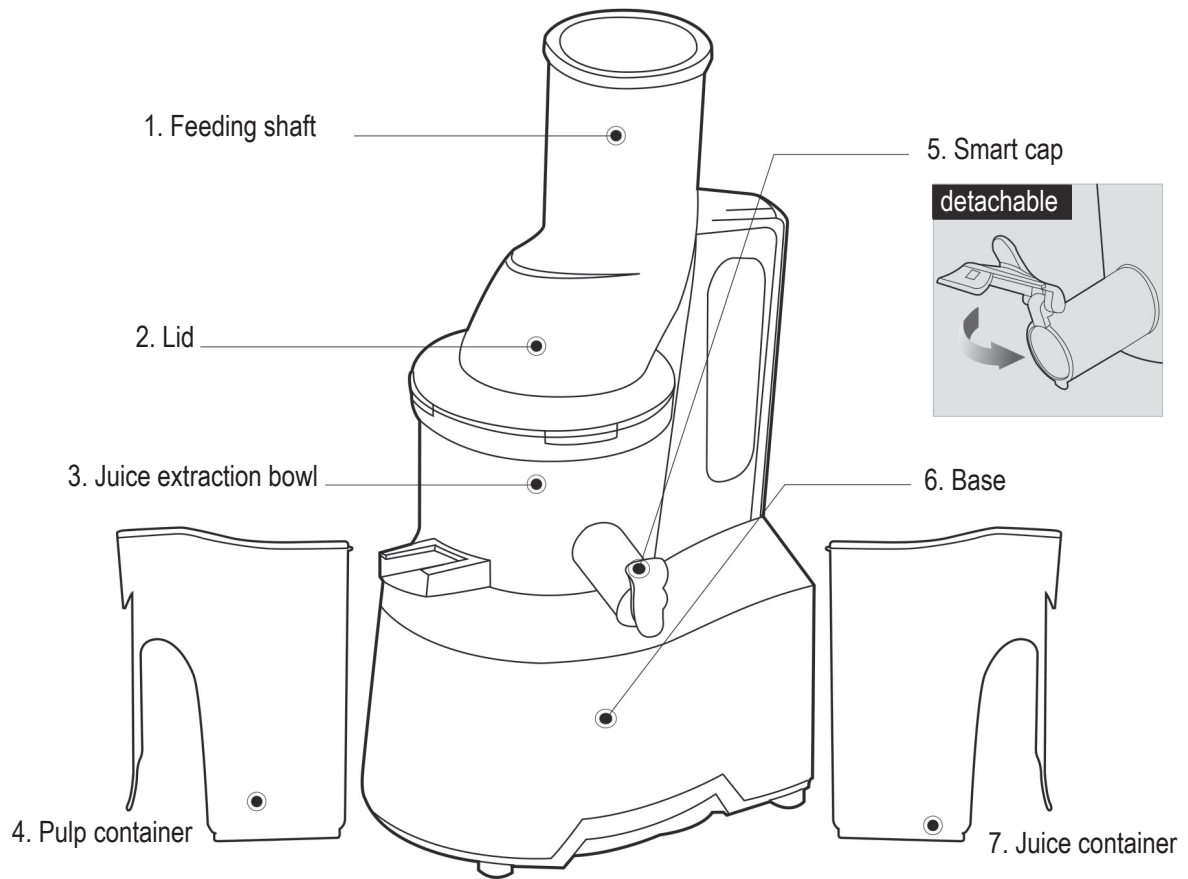


Don't spray water or inflammable substances.

\* This can cause an explosion or electric shock

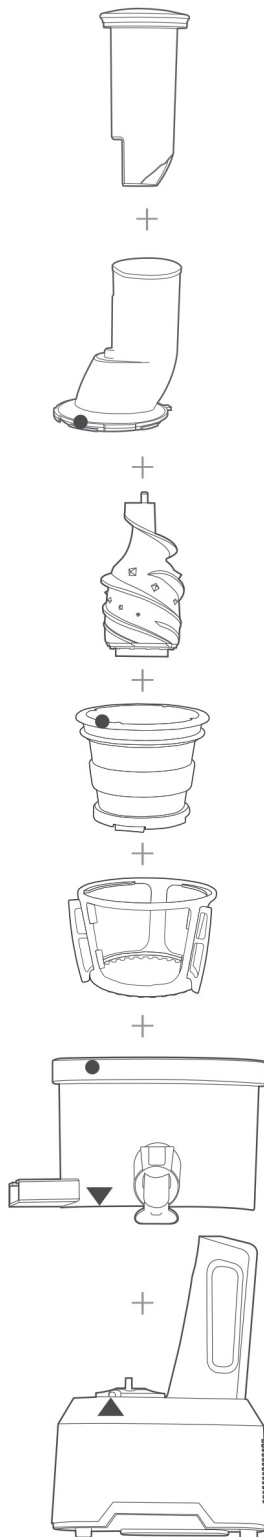


# PARTS

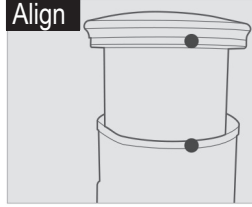


# ASSEMBLING THE APPLIANCE

\* Images and pictures in this manual can slightly differ from the delivered product



Tamper  
Align



Align the dots ●

## STEP 1

Assembling upper part

Align the red dots ● on each part in the order as shown here. Then turn the lid clockwise to close.

## STEP 2

Assembling upper part and base

Put the juice extraction bowl on the base so that the grey arrow on the juice extraction bowl aligns with the black arrow on the base.

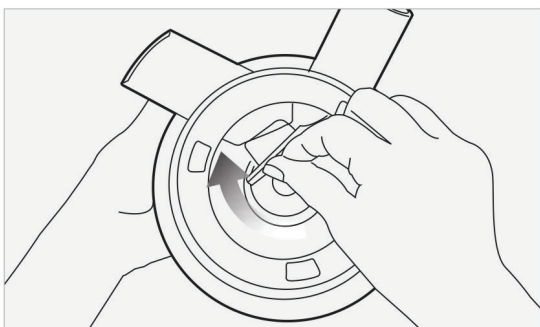
## ASSEMBLING THE APPLIANCE

### STEP 1 Assembling the upper part

#### Check before use

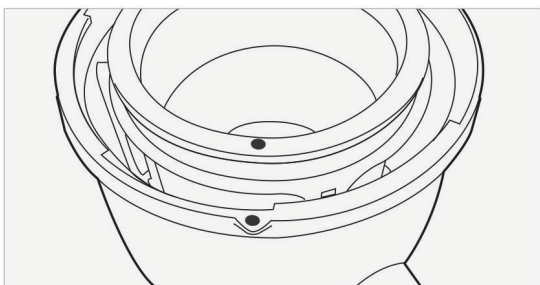
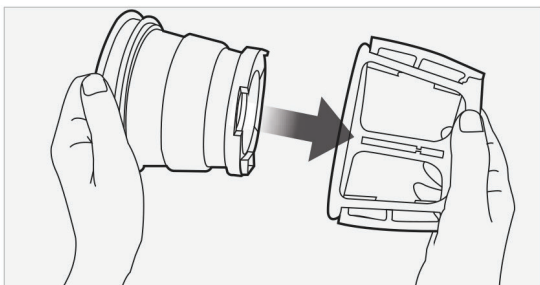
- clean the parts before first use
- make sure the silicone tab and the silicone ring are properly installed.

- 1** Firmly push the silicone tab in the groove under the pulp spout.

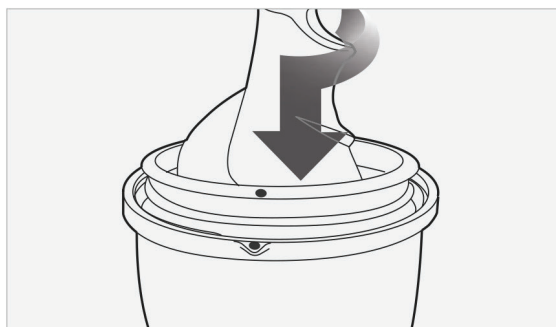


Warning! The juice can leak if the silicone tab is not correctly installed.

- 3** Place the sieve in the rotating scraper. Place the rotating scraper with the sieve in the juice extraction bowl while aligning the red dots ● on both parts.

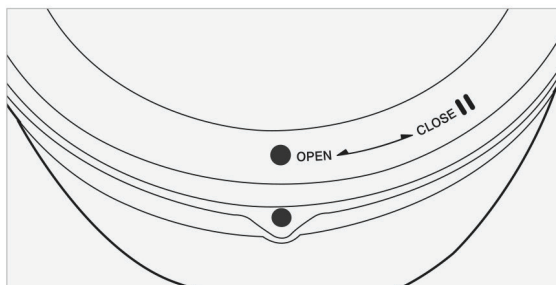
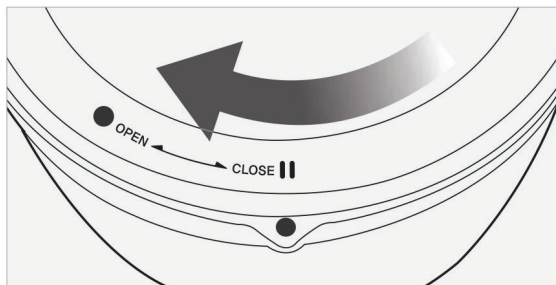


- 2** Place the extraction screw in the sieve. Turn and push the screw downwards until it clicks into place.



Warning! The lid cannot be closed as long as the extraction screw is not correctly clicked into place.

- 4** Place the lid on the juice extraction bowl while aligning the red dot ● on the lid with the red dot on the extraction bowl. Turn the lid clockwise until the red dot ● of the extraction bowl aligns with the (Close) || symbol to close the juicer.



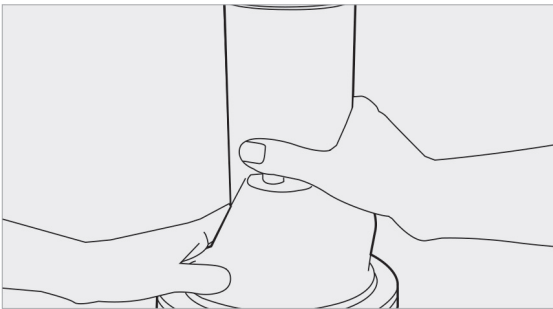
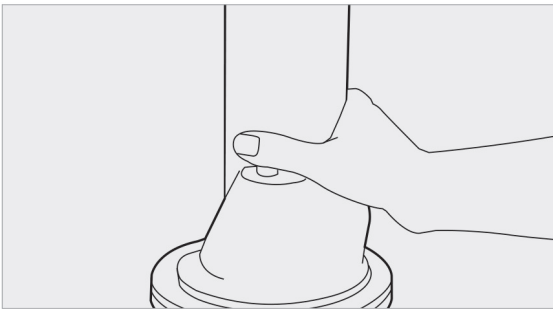


## ASSEMBLING THE APPLIANCE

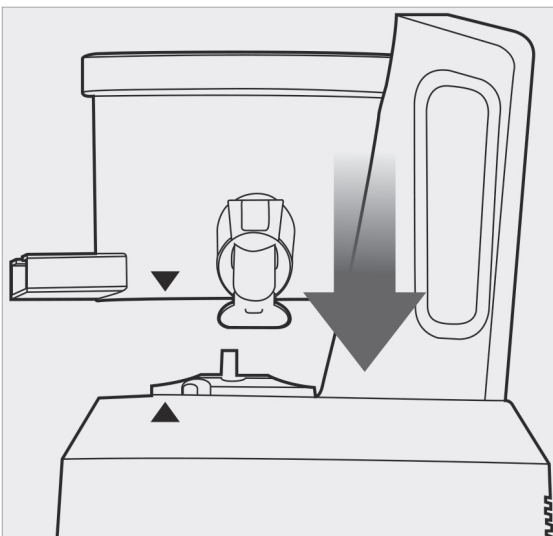
### STEP 2 Assembling the upper part and the base

#### TIP

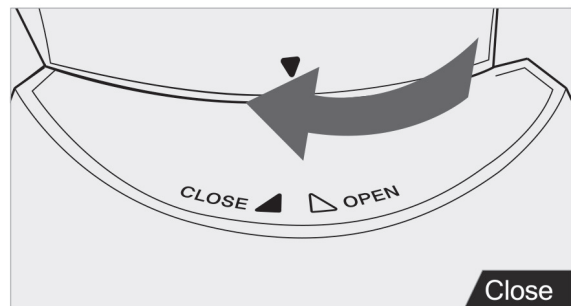
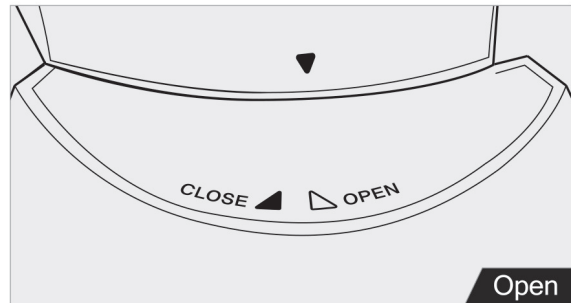
For an easy assembly: keep one hand on the feeding shaft and one on the lid as shown below.



- 5** Place the extraction bowl on the base while the grey arrow on the extraction bowl aligns with the black arrow on the base.

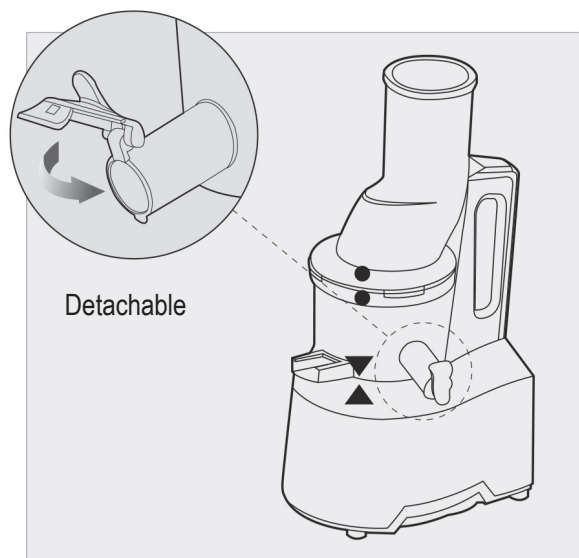


- 6** Marks OPEN/CLOSE on the upper part



Warning! If the parts are not correctly assembled the juicer will not function.

- 7** Place the pulp container under the pulp spout and the juice container under the juice spout as depicted.



## INSTRUCTIONS FOR USE

### STEP 1 : Plug the plug into the socket when the ingredients are ready

- Don't touch the electrical cord or the plug with wet hands. This can cause electric shocks, short circuit or fire.
- Check the safety of the socket.

### STEP 2 : Press the 'FORWARD' button to start

- The 'FORWARD' function pushes the ingredients down and slowly crushes them.
- The 'REVERSE' function pulls the ingredients back up when the appliance is jammed.

If the ingredients get stuck in the extraction screw and the lid doesn't open, press the 'OFF' button. Then keep the 'REVERSE' button pressed until the ingredients get unjammed. .

If the juicer stops while in use:

Put the button on OFF and then keep the REVERSE button pressed until the ingredients get unjammed.  
Repeat REVERSE – OFF – FORWARD as much as needed.

FORWARD : pushes the food down  
OFF : stops the appliance  
REVERSE : pulls the food back up



- REVERSE : pulls the ingredients back up to unjam them. The 'REVERSE' function works for as long as the REVERSE button is pressed.

N.B. |

- Press the OFF button to make the juicer stop completely. Then press REVERSE. Keep the REVERSE button pressed for 2-3 second. Repeat as much as needed. Stop the juicer completely before pressing the REVERSE button to avoid defects.
- If the juicer doesn't work after this process, disassemble it and clean the parts before using the juicer again.

## INSTRUCTIONS FOR USE

### STEP 3 : Insert the prepared ingredients one by one in the juicer

- Fibrous leafy vegetables (celery, kale, etc.) :
- Cut all stems and put them aside. Cut thick, hard stems in pieces of 10 cm or less.
- Bundle leaf vegetables before inserting them into the juicer. Alternate stems and leaves.
- Remove hard seeds and pits from the ingredients before juicing.
- Make sure that small seeds of frozen fruit are thawed before juicing.
- Insert the ingredients one by one in the juicer.
- As soon as the fruit is in the juicer you can use the tamper.

Excessive use of the tamper can affect the quality of the juice.

1. Use the tamper with intervals for soft ingredients such as tomatoes and apples. Constant use of the tamper can affect the quality of the juice.

### STEP 4: Use the smart cap to mix juices, to avoid dripping and to rinse between different juices

- If the smart cap is closed, the juice of different ingredients such as fruit, vegetables, milk, bananas, beans, etc. will be mixed.
- Close the smart cap after juicing to avoid dripping, especially when the juice container is removed.
- If you make different juices, wash away all flavours by pouring a glass of water in the extraction bowl and switching on the appliance with a closed smart cap.
- Leave the smart cap open while juicing foaming ingredients (such as apples and celery for instance).
- Be careful when the smart cap is closed: the extraction bowl can overflow when the quantity of juice exceeds the indicated limit.

### STEP 5: Turn off the appliance ('OFF') when all the juice is juiced and the pulp is removed

- The lid doesn't open easily when some ingredients are not entirely juiced. Turn the appliance on for about 30 seconds to remove all the pulp from the ingredients after each juicing.
  - When the lid is stuck, press two to three times on 'REVERSE'-'OFF'-FORWARD' in this order, to unjam the ingredients. Then firmly push the lid downwards and turn it counter clockwise to open it.
1. Depending on the ingredients, you can add water in the feeding shaft to rinse the inside or the extraction bowl before removing the lid.






## INSTRUCTIONS FOR USE

- 1. The use of the juicer without ingredients could damage the extraction screw.**
- 2. Don't use the juicer longer than 30 minutes continuously,**  
this could damage the motor by overheating. Let the juicer cool during 30 minutes before using it again after prolonged use.
- 3. Don't insert any fingers or other objects in the feeding shaft. Always use the tamper if needed.**  
If other objects are put in the feeding shaft while the appliance is in use, those objects can get stuck and damage the juicer and/or cause injuries.
- 4. Don't insert dry or hard ingredients in the juicer, such as whole grains, fruit with a hard seeds or ice.**  
These ingredients could damage the parts of the juicer (such as the juice extraction bowl, the extraction screw or the sieve).
  - Beans and grains can be used if they have been cooked or soaked in water.
  - Fruit with pits and hard seeds (such as nectarines, peaches, mangos and cherries) must be pitted before juicing.
  - Frozen fruit with small seeds such as grapes must be completely thawed before juicing.
- 5. Don't use ingredients that are rich in vegetable oils or animal fat.**  
Don't use the juicer to remove vegetable oil from ingredients either. If vegetable or animal fat gets on the extraction screw, this could damage the part or affect the performance thereof.
- 6. Don't insert pulp again in the feeding shaft. This could jam the juicer or the lid.**
- 7. Carefully clean all crevices on the bottom of the extraction screw after juicing ingredients with seeds, such as grapes.**

## TIPS FOR INGREDIENTS

Damages on the juicer due to neglect by the user or failure to follow the instructions in this manual will not be covered by the warranty.

### NEVER INSERT THE INGREDIENTS BELOW IN THE JUICER:

<b>Hard pits:</b>		peach, nectarine, apricot, plum, mango etc. Remove the hard pits before juicing these ingredients.
<b>Hard or inedible skin:</b>		pineapple, melon, mango, orange etc. Peel the ingredients before juicing.
<b>Frozen fruit or ice:</b>		frozen strawberries, blackberries, raspberries etc. Completely thaw frozen fruit. Don't use ice.
<b>Hard vegetable of animal fat:</b>		sesame seeds, butter, margarine etc. Don't juice ingredients that are rich in vegetable oils or animal fat. This can reduce the performance of the juicer.
<b>Other:</b>		coconut, sugarcane, whole grains etc. Don't juice ingredients that don't contain any water.

Make the best juice thanks to a good knowledge of the characteristics of the different ingredients and knowing how you should best use them.

The slow juicer is an innovative product which juices efficiently thanks to a patented technology where the ingredients are crushed and juiced slowly. The juicer is developed for solid ingredients rich in water. Mind the characteristics of the ingredients and prepare them correctly before juicing to get the best result.

## PREPARE THE INGREDIENTS FOR THE JUICER

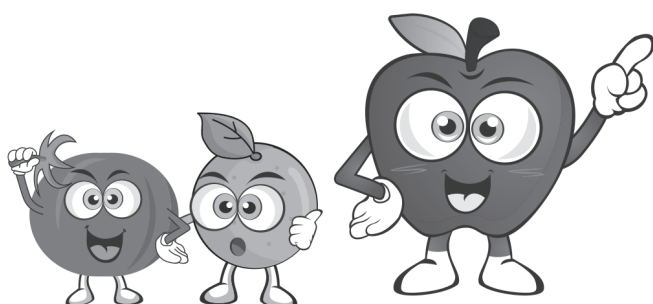
### BEFORE USE

- If the juicer is jammed or if the lid doesn't open, press the 'REVERSE' button and keep it down until the ingredients get unjammed. Repeat 'REVERSE'-'OFF'-'FORWARD' as often as needed.
- Keep juicing until all ingredients are juiced out. The lid will be difficult to open if there is still a lot of pulp in the juicer.
- Each ingredient has a different quantity of juice.

### YIELD OF JUICE

- Follow these steps and cut the vegetables as explained here for an optimal juicing and a maximum yield of juice.
- Monitor the juice quantity when ingredients are added. The yield of juice will depend on the juicing speed.

### SOFT FRUIT AND VEGETABLES (such as tomatoes and oranges)



1-4 pieces

Peel the oranges and remove the stem of apples and tomatoes

- If the ingredients are bigger than the feeding shaft, cut the ingredients in pieces that do fit.
- Fruit with pits must be pitted before juicing. Cut the fruit in 1 to 4 pieces and slowly insert them in the feeding shaft.

#### **TIPS TO PREPARE THE INGREDIENTS:**

cut them in 1 to 4 pieces

#### **TIPS FOR JUICING:**

- Slowly insert prepared ingredients one by one in the feeding shaft.
- Use the tamper to push the ingredients in the feeding shaft. (The tamper also avoids that juice of watery ingredients splashes out of the feeding shaft).
- Leave the smart cap open when juicing ingredients that foam heavily. (The foam accumulates if the smart cap is closed)
- It is recommended to consume the juices within 48 hours after juicing. Depending on the density of the ingredients, the juice could show layers.
- Sieve the juice if there is too much foam.
- When the extraction screw is turning, the juice of some ingredients might splash out of the feeding shaft. Use the tamper to keep the juice in the juicer.

## PREPARE THE INGREDIENTS FOR THE JUICER

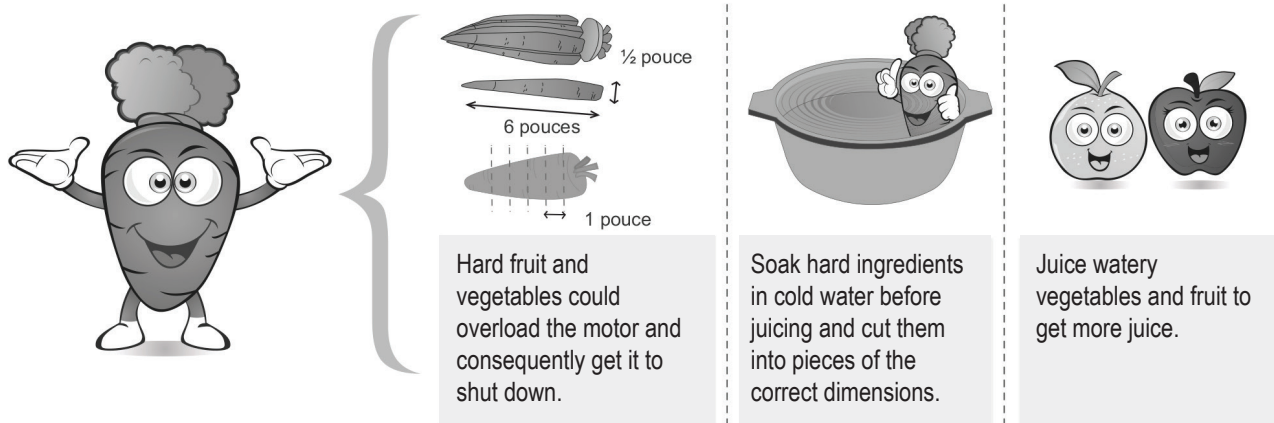
### USE OF THE SMART CAP

- It is possible to mix the juices of different fruit, vegetables and fluids when the smart cap is closed.
- Close the smart cap after juicing to avoid dripping, especially when the juice container is removed from the appliance.
- If you juice different ingredients one after the other, wash away all flavours by pouring a glass of water in the juice extraction bowl and then switch of the appliance with a closed smart cap.
- Leave the smart cap open when juicing foaming ingredients (such as apples and celery).
- Be careful when the smart cap is closed: the juice extraction bowl can overflow when the juice exceeds the indicated limit.

### ADAPT THE QUANTITY OF PULP IN THE JUICE

- Depending on the used ingredients, there can be more pulp in the juice with consecutive juicing.
- Disassemble the upper part and wash the parts regularly to limit the quantity of pulp.

### HARD FRUIT AND VEGETABLES (such as carrots, potatoes, beets ans spinach):



### TIPS TO PREPARE THE INGREDIENTS:

- Cut the ingredients 2,5cm thick or 2,5cm wide and 5 to 15 cm long.
- Soak hard ingredients such as ginger and carrot in cold water before juicing.

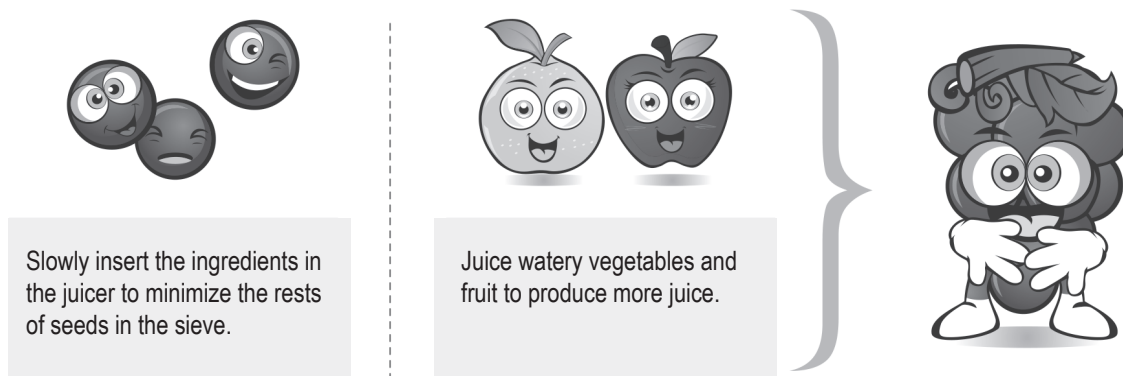
### TIPS FOR JUICING:

- Slowly insert the prepared ingredients one by one in the feeding shaft.
- Adapt the speed to juice the ingredients completely.
- Juice watery vegetables and fruit to produce more juice.

## PREPARE THE INGREDIENTS FOR THE JUICER

### INGREDIENTS WITH SMALL SEEDS (such as raspberries, pomegranates and grapes):

only insert ingredients with small seeds in the juicer to avoid clogging the sieve.



### TIPS TO PREPARE INGREDIENTS:

- Make sure frozen ingredients (such as raspberries and strawberries) are completely thawed before juicing.
- Always carefully wash ingredients such as grapes. Remove the grapes from the stem and throw the stem away.
- Peel the pomegranates and only press the flesh of the pomegranate.

### TIPS FOR JUICING:

- Depending on the size of the grapes: insert 3-5 grapes in the juicer and see how much juice they give.
- Add thawed ingredients such as raspberries and pomegranate by tablespoon (5g).
- Frozen ingredients usually lose a considerable amount of their liquid while thawing. Add milk or yogurt while juicing to compensate.

### **CAREFUL**

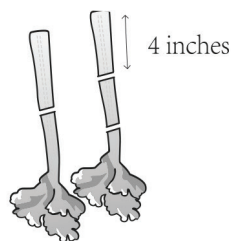
If the lid doesn't open because of too many small seeds in the extraction bowl, make the juicer work for 30 seconds to remove the seeds. If the lid still doesn't open, repeat the cycle REVERSE-OFF-FORWARD until the ingredients detach. Then firmly push the lid downwards and turn it counter clockwise to open it. (Depending on the ingredients, you can add some water in the feeding shaft to rinse the extraction bowl and detach the seeds easier.)



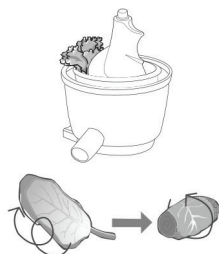
## PREPARE THE INGREDIENTS FOR THE JUICER

### FIBROUS AND/OR LEAFY VEGETABLES (such as celery, kale and pineapple) :

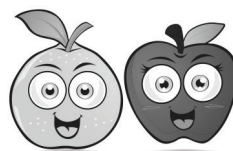
Fibrous ingredients such as celery and kale must be cut in short pieces before juicing. When the pulp spout is jammed by fibrous ingredients, press the buttons REVERSE-OFF-FORWARD in this order; repeat 2 to 3 times.



When juicing leafy vegetables such as celery and kale, don't use more than 500 grams at once. Disassemble the upper part and wash the parts after juicing leafy vegetables for the best result.



If leafy vegetables are stuck round the extraction screw, open the lid and remove the fibres before continuing juicing.



It is better to juice watery ingredients such as carrots and apples. The recommended ratio between watery ingredients and fibrous ingredients is 9:1.



### TIPS TO PREPARE INGREDIENTS:

- Soak fibrous ingredients for thirty minutes before cutting them into pieces.
- Remove all the stems and put them aside. Cut hard, thick stems in pieces of less than ten centimetres.

### CONSEILS D'EXTRACTION:EXTRACTION

- Slowly insert the prepared ingredients one by one in the feeding shaft.
  - Add more ingredients in the feeding shaft when the first ingredients are completely juiced.
1. Roll leaves into a spiral before inserting them in the juicer.
  2. First insert the leaf part of the ingredient in the juicer, then alternate leaves and stems.
  3. For ingredients such as wheatgrass: take a handful, and insert them together in the juicer.

### CAREFUL

- The fibres of hard ingredients such as celery can wrap themselves round the extraction screw, which will influence the performance of the juicer. Cut hard, thick stems in pieces of less than ten centimetres.
- Peel fibrous ingredients such as pineapple and remove the fibrous centre. Cut the flesh into small pieces.
- The recommended quantity per juicing is 500 grams. Wash the upper part after each juicing of 500 grams ingredients.

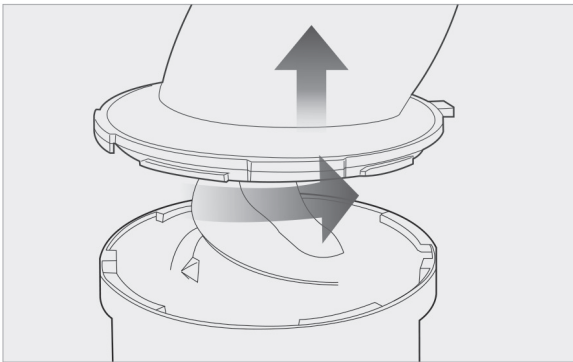
## DISASSEMBLING AND MAINTENANCE OF THE APPLIANCE

- 1 Switch the appliance OFF and unplug the appliance

N.B. |

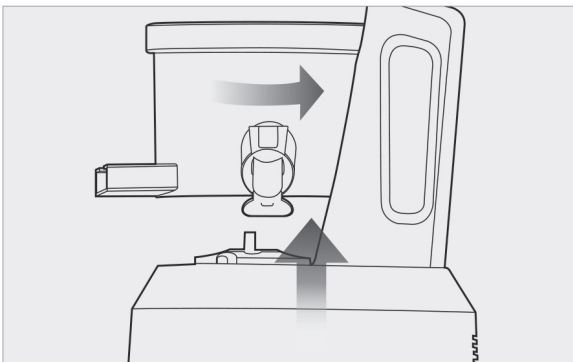
- Make sure the juicer removed all the pulp before switching it OFF.
- Leave the juicer on for 30 seconds to make cleaning easier.
- When the lid is jammed, repeat two to three times the cycle REVERSE-OFF-FORWARD in this order to detach the ingredients. Then firmly push the lid down and turn it counter clockwise to open.

- 2 Turn the lid counter clockwise to open it.



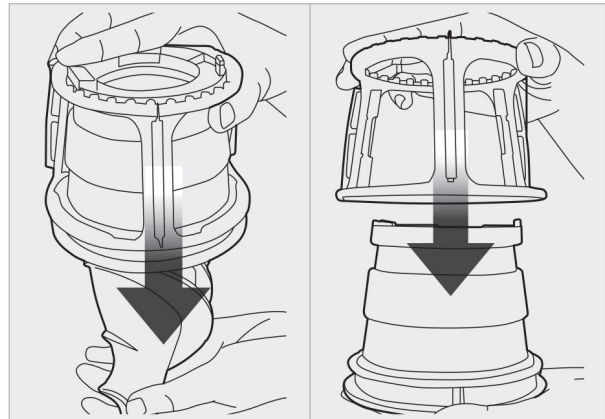
N.B. | Always hold the juicer by the base to move it. Don't lift the appliance by the feeding shaft.

- 3 Place the extraction bowl on the base so that the grey arrow aligns with the black arrow on the base.



To open the cover, turn it counterclockwise.

- 4 Remove the extraction screw, the sieve and the rotating scraper from the extraction bowl and clean them with the supplied cleaning brush.

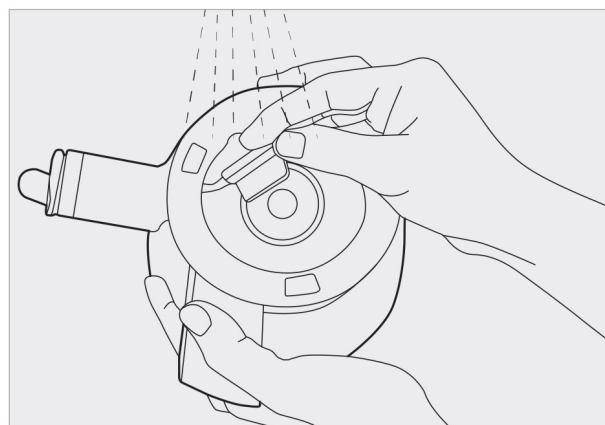


N.B. |

- Clean the juicer after each use. If the residues stay in the juicer and dry, this might make cleaning more difficult. The residues might also reduce the performance of the juicer.

- Put the upper part in the sink and let some water go through to make disassembling easier.
- Carefully dry the bottom of the extraction screw (the part which is in contact with the metal cylindrical shaft on the base).

- 5 Hold the extraction bowl under running water and remove the silicone tab to clean the pulp outlet.



TIP :

let the extraction bowl soak in warm water with a bit of soda or a bit of bleach to remove excess of residue.

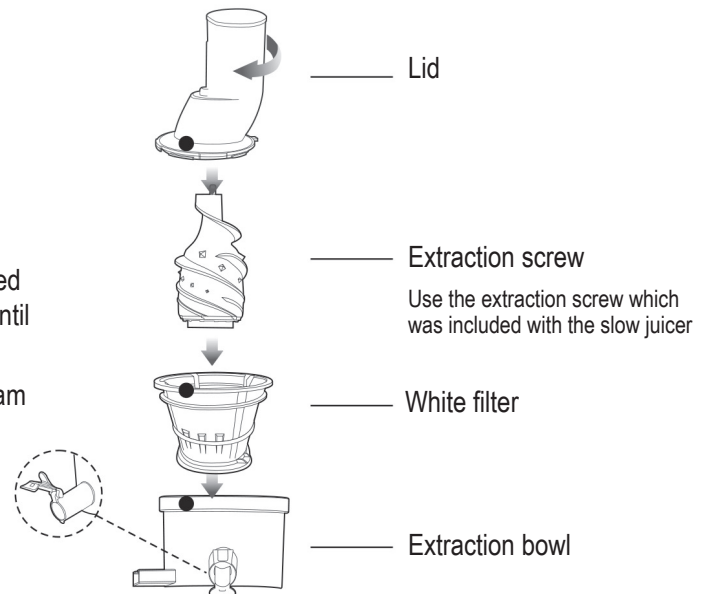
## OPTIONAL I USE OF THE ICE CREAM ACCESSORY

### WARNING

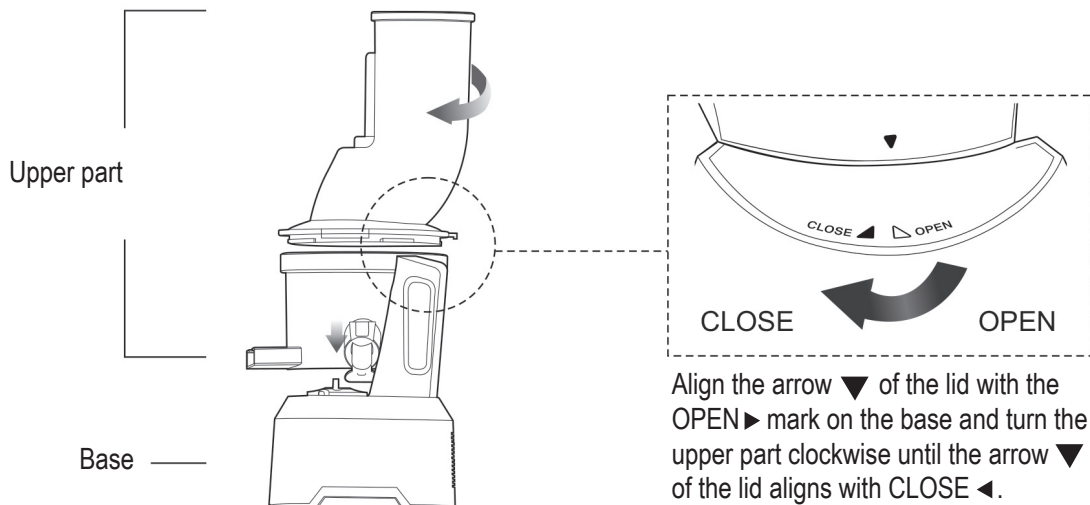
Make sure the silicone tab is correctly installed.

- 1 Assemble the upper part by putting the extraction screw and the ice cream sieve in the extraction bowl and closing the lid.
  1. Put the ice cream sieve in the extraction bowl and align the red dots ● of both parts.
  2. Place the extraction screw in the sieve.
  3. Put the lid on the extraction bowl by aligning the red dots ● of both parts. Then turn the lid clockwise until it is tight.

\* Always leave the smart cap open when the ice cream sieve is used.



- 2 Place the assembled upper part on the base.



### ! CAUTION

Only use the ice cream sieve with frozen ingredients. Depending on the different ingredients, they should be thawed 5 to 20 minutes before juicing. Always juice small portions at the time.



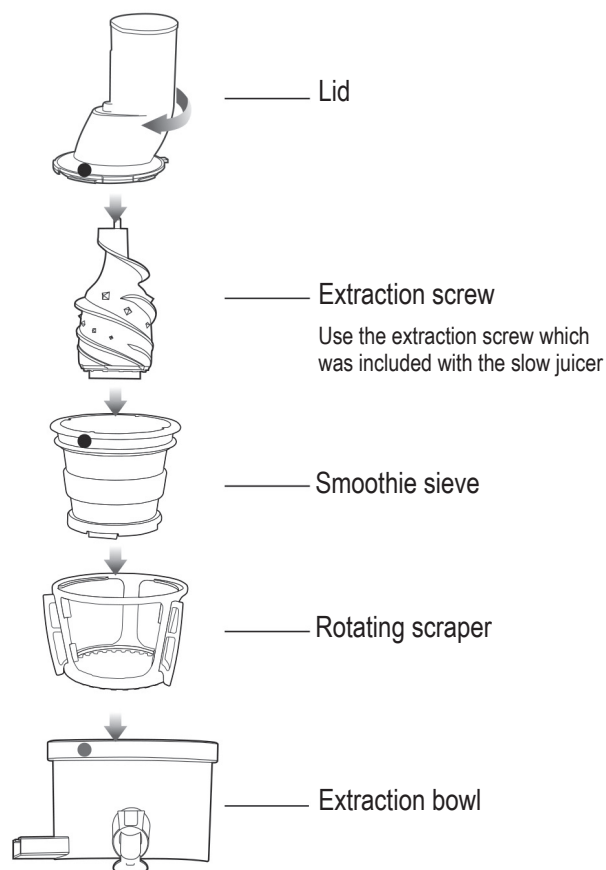
- Don't use ice or products with vegetable oil or animal fat. This can cause damage.
- Remove pits and peel the ingredients before juicing.

## OPTIONAL | USE OF THE SMOOTHIE ACCESSORY

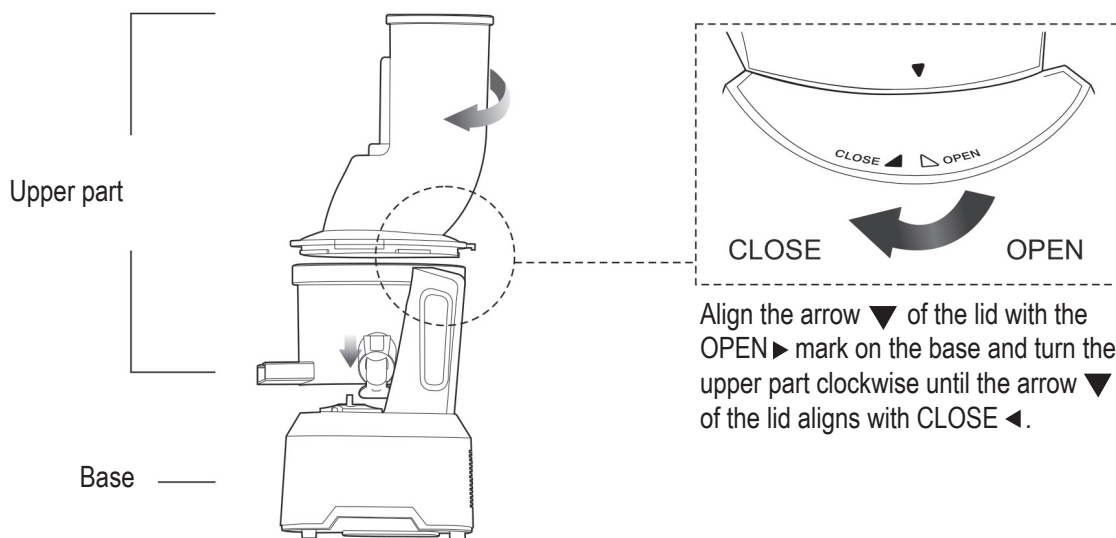
**1** Assemble the upper part by putting the extraction screw and the smoothie sieve in the extraction bowl and closing the lid.

1. Put the rotating scraper and the smoothie sieve in the extraction bowl and align the red dots ● of both parts.
2. Place the extraction screw in the smoothie sieve.
3. Put the lid on the extraction bowl by aligning the red dots ● of both parts. Then turn the lid clockwise until it is tight.

\* For the best smoothie it is best to keep the smart cap closed.



**2** Place the assembled upper part on the base.



## OPTION | ACCESSOIRE À SMOOTHIE

### CAREFUL

Thaw frozen ingredients 5 to 20 minutes before use.

(The precise time depends of the time the ingredients were frozen and at which temperature.)



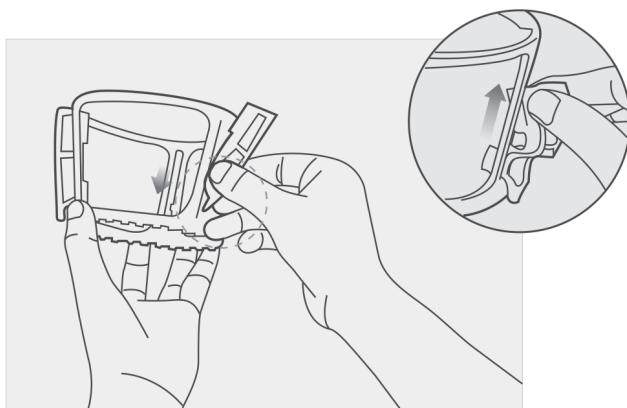
For smoothies: add milk or another liquid between the ingredients.

Look at the consistence of the smoothie through the extraction bowl and if needed, add more fluids.

- Don't add ingredients such as ice, oil or greasy products. These ingredients can damage the parts.
- Remove hard or thick pits, seeds and skins before use.

## CLEANING THE SILICONE SCRAPERS

The silicone scrapers are removable for cleaning. After cleaning, the scrapers can be put back as shown here.



**TIP** | insert the scrapers in the slit with the tip down.

## TROUBLE SHOOTING AND FAQ

### • IF THE JUICER HAS NO POWER SUPPLY:

- Check if the plug is correctly plugged into the socket.
- Check if the lid and the extraction bowl are correctly assembled.
- Check if the upper part and the base are correctly assembled.
- **The juicer doesn't function if the parts are not correctly assembled.**

### • LOW YIELD OF JUICE

- Not all ingredients are equally watery. Therefore, different ingredients give different quantities of juice.
- If the ingredients are not fresh, it is possible they lost moisture. Therefore, they give less juice.
- Check if the silicone tab is correctly installed.
- If the ingredient is not watery, it helps to soak the ingredient in water before juicing.
- Ingredients with small seeds can reduce the yield of juice. Disassemble the upper part and wash the parts for the best result.
- Residues of seeds on the bottom of the sieve can influence the quantity of yield of juice and the performance of the juicer.

### • TOO MUCH PULP IN THE JUICE:

- When juicing continuously, depending on the ingredient, there may be a lot of fine pulp in the juice.
- Clean the upper part and regularly remove the pulp for less pulp in the juice.
- Sieve the juice to remove unwanted pulp.
- If the sieve and the extraction screw are damaged and the performance of the juicer are reduced, it is recommended to replace these parts.
- **The longevity of each part depends on the time and way of use as well as on the used ingredients.**
- If too much ingredients are inserted in the juicer at one time, often the juicer will stop. This results in a lot of pulp. Slowly insert the ingredients one by one in the juicer.

### • THE LID DOESN'T CLOSE:

- Check if the extraction screw is correctly assembled in the sieve to close the lid.
- **If the extraction screw is not correctly assembled, the lid might not close.**

### • THE JUICER MAKES STRANGE NOISES:

- Check if all parts are correctly assembled. Try to assemble the juicer again and closely listen in order to identify the strange noise.

- Don't start the juicer without ingredients or liquids.
- Starting the juicer without ingredients can damage the extraction screw.
- If the juicer is used without ingredients or liquids, the noise may increase and the juicer can get damaged.
- **The mechanical noise caused by the friction between the extraction screw and the sieve disappears when there are ingredients in the juicer.**
- If the noise starts when the ingredients are in the juicer, check the size of the ingredients. Don't use ingredients wider than 2,5 centimetres.
- Some ingredients might need cutting into smaller pieces.
- If the juicer is positioned on an uneven or tilted surface, this might cause noise. Place the juicer on a flat, horizontal surface during juicing.

### • THE PULP IS VERY MOIST:

- At the beginning of the juicing the pulp can be very moist.
- The state of the ingredient, and especially the freshness, can affect the pulp.

### • THE EXTRACTION BOWL SHAKES WHILE JUICING:

- The extraction screw and the sieve are developed to grind and bruise ingredients. It is normal for the extraction screw and the sieve to shake.
- The upper part might shake more when juicing fibrous ingredients.

### • THE JUICER STOPS DURING JUICING:

- Check if the plug is correctly plugged into the socket.
- Check if all parts are correctly assembled.
- If you insert too much ingredients at once in the juicer, the juicer can stop.
- If the juicer stops because there are too much ingredients in it, repeat 2-3 times the cycle 'REVERSE'- 'OFF'- 'FORWARD' in this order.
- **The 'REVERSE' function pulls the ingredients up, and the 'FORWARD' function pushes the ingredients down.**
- If the juicer stops to avoid overload, then leave the juicer for half an hour to two hours to cool before using it again.

### • DIFFERENT LAYERS IN THE JUICE:

- Depending on the density of the different ingredients, different layers might show in some juices. This doesn't happen with high velocity juicers because of the oxidation.

## TROUBLE SHOOTING AND FAQ

### • THE LID IS STUCK:

- Let the juicer work for thirty seconds after juicing to remove all the pulp.
- Too much pulp in the upper part can get the lid to be stuck. Then repeat 2-3 times the cycle 'REVERSE'- 'OFF'- 'FORWARD' in this order.
- Pour some water through the feeding shaft to rinse the inside. Then try to open the lid.

### • JUICE DRIPS OUT OF THE BASE:

- If the silicone tab at the bottom of the extraction bowl is not assembled correctly, the juice might drip out of the base. Make sure the silicone tab is correctly installed before assembling all parts.

### • IS IT POSSIBLE TO JUICE INGREDIENTS WITH HARD FIBRES?

- Ingredients such as celery and ginger have long fibres which might get wrapped around the extraction screw and therefore affect the performance of the juicer. Don't juice more than 450 grams of juice from fibrous ingredients. Completely clean the upper part after juicing this quantity of juice.

### • THE PLASTIC PARTS CHANGE COLOUR:

- Pulp residues can dry after juicing in the upper part if the juicer is not cleaned immediately. This might also affect the performance and the colour of the juicer.

- Ingredients that are rich in carotenoids, such as carrots and spinach, can affect the colour of the plastic of the parts. If the parts changed colour due to carotenoids, rub the coloured parts with vegetable oil and use detergent to clean the parts.

- **Vegetable oil can only be used to clean parts that changed colour. Never use vegetable oil on the extraction screw or the sieve. If vegetable oil or animal fat gets on the extraction screw or on the sieve, the performance of the juicer can be affected and these parts can be damaged.**

- The silicone parts of the upper part can be removed to clean thoroughly.

### • USE FOR OTHER PURPOSES THAN JUICING:

- This appliance is developed to juice ingredients such as vegetables and fruit.
- Don't use the juicer to juice vegetable oil from ingredients.
- Don't use ingredients rich in vegetable oil or animal fat.
- If vegetable oil or animal fat gets on the extraction screw or on the sieve, the performance of the juicer can be affected and the parts can be damaged.

## TECHNICAL DATA

Appliance	Dejelin Slow Juicer
Model	SLJ100
Connection	220-240 V, 50/60Hz
Power consumption	240 W

***Dejelin***  
[www.dejelin.be](http://www.dejelin.be)