

User guide.

## Important safeguards.

Warning! To avoid the risk of serious injury, carefully read all instructions before operating your NutriBullet Juicer™. When using any electrical appliance, basic safety precautions should always be observed, including the following important information.

# Save these instructions! • FOR HOUSEHOLD USE ONLY

## GENERAL SAFETY INFORMATION

- This juicer system has sharp blades and moving parts, and is NOT intended for use by children who lack experience and knowledge of its safe operation. They require close supervision and thorough instruction on its proper use and safe operation.
- This appliance shall not be used by children.
   Keep the appliance and its cord out of reach of children.
- Children shall not play with the appliance.

- The appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.
- To protect against fire, electrical shock and injury to persons, do not immerse the juicer, Motor Base, cord or plug in water or any other liquid.

 Turn the juicer OFF, then unplug from the outlet if left unattended, when not in use, before assembling or disassembling parts, and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.

## AVOID CONTACT WITH MOVING PARTS.

- Regularly inspect the power supply cord, plug, and actual juicer for any damage
- Do not operate this or any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard
- The use of attachments not recommended or sold by NutriBullet® may cause fire, electric shock, or injury.

- This juicer is for household use only. Do not use this juicer for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. Misuse may cause injury.
- Do not let the power cord hang over the edge of a table or counter top.
- Do not let the power cord touch hot surfaces, such as a stove or let it become tangled or knotted.
- Always make sure the pulp basin cover is securely in place (with locking handle in its upright and locked position) before the motor is turned on. Do not unlock the locking handle while the juicer is in operation.

Always ensure the juicer is turned OFF after each use. Before disassembling, make sure the sieve has stopped rotating and the motor has completely stopped.

- Do not push food into the feed chute with your fingers or utensils. Always use the food pusher provided. Do not place your hand or fingers into the feed chute when it is attached to the juicer. If food becomes lodged in the feed chute, use the food pusher provided or another piece of fruit or vegetable to push it down. Turn the motor off and ensure that all moving parts have stopped before disassembling the juicer to remove the remaining pulp.
- Do not use the juicer if the rotating sieve or the protecting cover is damaged or has visible cracks
- Do not use the juicer without the pulp basin and basin cover attached to the motor base. Please see assembly instructions for proper placement.
- Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.

## ADDITIONAL SAFEGUARDS

Remove and safely discard any packaging material or promotional labels before using the juicer for the first time.

- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this juicer.
- Do not touch the small cutting blades/teeth on the bottom/base of the sieve. BLADES ARE SHARP! HANDLE WITH EXTREME CARE!
- Keep fingers away from the sharp blade in the feed chute.

Always make sure the Juicer is properly and completely assembled before connecting to power outlet and operating.

Ensure that the surface where the appliance operates is stable, level, clean and dry.

- Vibration can occur during normal operation.
- CAUTION: In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.
- If extreme vibration occurs, discontinue use and call Customer Service.
- If the juicer leaks or there is a spill under or around the juicer, or onto the juicer itself, clean and dry before continuing use.
- When using this juicer, make sure there is adequate air space around and under it for proper air circulation.

This juicer is only designed to juice fruits and vegetables. Please refer to the juicing guide to determine the correct speed for the fruits and

## vegetables selected for juicing. Do not use any frozen fruits or vegetables.

- Hard fruits and vegetables will put excess strain onto the motor if a low speed is selected.
- Remove rind from all citrus fruits before juicing.
- Do not juice stone fruit unless pits or seed stone has been removed.

ס Do not leave the appliance unattended while in use.

Keep hands, fingers, hair, clothing as well as spatulas and other utensils away from the appliance during operation.

Keep the juicer clean. Refer to care and cleaning section for further information.

Any maintenance other than cleaning should be performed by an authorized electrician.

Do not attempt to repair or service this juicer, contact Customer

Service by visiting

NutriBullet.co.uk.

If any of the instructions or warnings are not understood please contact Customer Service by visiting NutriBullet.co.uk.



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## What's included.



800 WATT MOTOR BASE WITH LOCKING HANDLE



PULP BASIN COVER WITH 76MM FEED CHUTE



**FOOD PUSHER** 



1.5L PULP BASIN WITH NO-DRIP SPOUT



STAINLESS STEEL SIEVE



800mL JUICE PITCHER

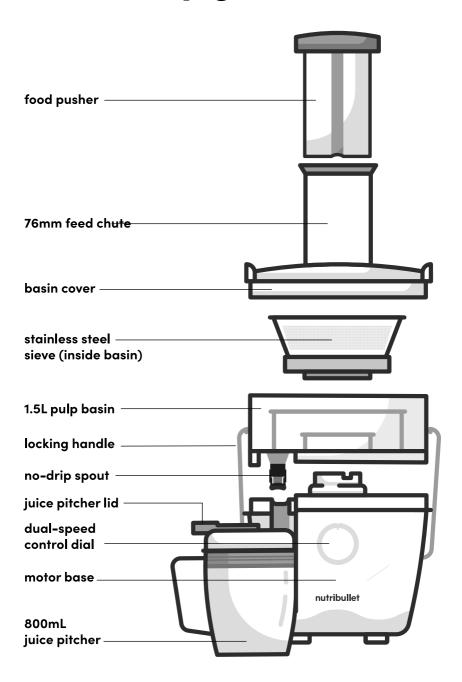


JUICE PITCHER LID WITH FROTH SEPARATOR



**CLEANING BRUSH** 

# Assembly guide.



## Assembly.



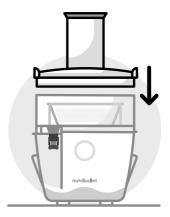
Place the Motor Base on a dry, level counter top. Ensure the dial is set to the "OFF" position and the unit is unplugged.



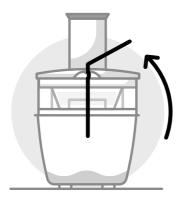
Place the Pulp Basin on top of the Motor Base. Align the Pulp Basin with the Motor Base so that the spout is aligned with the dimpled side of the Motor Base.



Align the Sieve with the motor drive coupling and push down until it clicks into place. Handle the Sieve by gripping the top edges being careful not touch the sharp teeth on the base of the Sieve. Ensure the Sieve is properly seated in place and securely inside of the Pulp Basin.



4 Place the Basin Cover over the Sieve and Pulp Basin. The side "ears" on the Basin Cover should align with the "ears" on the sides of the Pulp Basin.



Raise the Locking Handle and move it into the "ears" on each side of the Basin Cover. The Locking Handle should be in a vertical position and locked into place.

**NOTE:** if the **Locking Handle** is not securely in place, the juicer will not power on.



6 Swing the No-Drip Spout cover up vertically, so that it is no longer covering the juice spout.



Place the Juice Pitcher Lid on top of the Juice Pitcher and open the locking lid latch.



8 Slightly angle the Juice
Pitcher and place it under
the juice spout. Align the
spout with the hole in the
Juice Pitcher Lid and level
out the Juice Pitcher. It will
fit snuggly into the spout to
hold it in place.

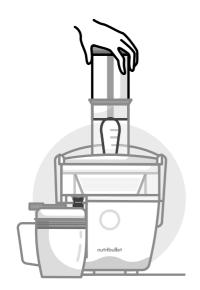
# Usage instructions.



1 Gather all of your desired ingredients and wash them. Prepare the ingredients to be juiced by cutting, skinning, or removing the rind, stems, or stone seeds.



2 After the juicer is fully assembled, plug the power cord into an outlet. Use the Dual-Speed Control Dial to select a speed to begin juicing. You can toggle between speeds as desired depending on the type of produce. (Refer to the chart on page 16 for recommended speeds for different types of produce).



While the motor is running, begin gently guiding your ingredients into the feed chute using the Food Pusher.

> NOTE: Do not use excess force or speed when pushing food down with the Food Pusher, as it will not allow for maximum juice yield.

**WARNING:** Never use hands/ fingers or other tools to push food down the feed chute into the Sieve. Only the Food Pusher should be used to push down ingredients.



4 Juice will begin to flow out of the spout and into the Juice Pitcher, while the pulp will be separated and stored in the Pulp Basin.



When the Pulp Basin is completely full, it must be emptied before you continue juicing. See disassembly instructions.

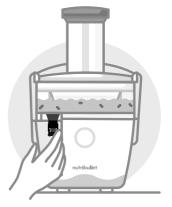


6 Always be sure to turn the Dual-Speed Control Dial to the "OFF" position and wait for the Sieve to stop spinning before removing the Juice Pitcher from under the spout. Unplug the unit after each use.



7 Remove the Juice Pitcher from under the spout. You may close the Juice Pitcher Lid and store juice in the Juice Pitcher if desired.

NOTE: To do this, you'll first need to tip the Juice Pitcher forward at a slight angle, so that the lid's large hole has some separation from the spout, then you can slide out the pitcher. This is the reverse of what you did during assembly.

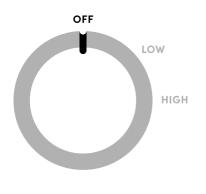


8 Immediately move the No-Drip Spout cover downward over the spout to avoid any residual drips onto the unit or onto the surface below the juicer.

**TIP:** We recommend using your left hand to pull the **Juice Pitcher** away, while using your right hand to swing the **No-Drip Spout** cover down and over the spout opening.

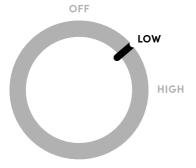
## Control dial.

## DUAL-SPEED CONTROL DIAL & JUICING SETTINGS



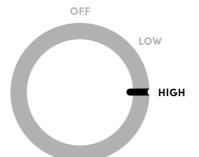
#### OFF:

Power is **OFF**, the juicer is not running.



## LOW:

Best for juicing softer fruits and vegetables.



## HIGH:

Best for harder produce like carrots and beets.

# Juicing tips.

## **JUICING SPEED SELECTION GUIDE**

INGREDIENTS	SPEEDS	SEASONS
Apple	High	All Year
Beets	High	Summer / Autumn / Winter
Blueberry	High	Summer
Broccoli	High	Autumn / Spring
Brussels Sprouts	High	Autumn / Winter
Cabbage	Low	Autumn / Winter / Spring
Carrots	High	All Year
Cauliflower	High	Autumn
Celery	High	All Year
Cucumber	Low	Summer
Fennel	High	All Year
Ginger	High	Autumn
Grapes	Low	Autumn
Grapefruit	Low	Winter
Kale	High	Autumn / Winter / Spring
Kiwi	Low	Autumn / Winter / Spring
Lemon	Low	All Year
Lime	Low	All Year
Melons (all)	Low	Summer
Orange	High	Winter
Peaches	Low	Summer
Pears	High	Autumn / Winter
Pineapple	High	Autumn / Winter / Spring
Plums	High	Summer
Raspberries	Low	Summer / Autumn
Spinach	Low	Autumn / Spring
Sweet Potato (raw)	High	Autumn / Winter
Tomatoes	Low	Summer

#### **VITAMINS / NUTRIENTS**

source of quercetin

excellent source of folate

good source of vitamin C

high in vitamin C, high in folate, good source of potassium

high in vitamin C, good source of folate

high in vitamin C

excellent source of vitamin A, good source of vitamin C

high in vitamin C, good source of folate

good source of vitamin C, good source of vitamin A

good source of vitamin C

good source of vitamin C and potassium

contains vitamin C, magnesium, and potassium

good source of vitamin K

high in vitamin A, high in vitamin C

excellent source of vitamin A and vitamin C, good source of calcium and potassium

high in vitamin C, good source of potassium and vitamin E

high in vitamin C

high in vitamin C

high in vitamin A, high in vitamin C

high in vitamin C

good source of vitamin C

good source of vitamin C

high in vitamin C

good source of vitamin C

high in vitamin C

high in vitamin A, vitamin C, iron, and folate, good source of magnesium

good source of potassium, high in vitamin A and vitamin C

high in vitamin A, high in vitamin C, good source of potassium

#### PROPER PRODUCE PREP

## Prepare fruit and veggies before inserting them into the juicer:

- Properly clean produce (rinse with lukewarm water, produce wash, or water and apple cider vinegar).
- Peel or remove skin as needed, and chop food items down to the right size – just small enough to fit easily into the feed chute, without having to force the pieces down with the Food Pusher.
- Remove rind from all citrus fruits before juicing.
- Remove large pits and seeds from stone fruits before juicing.

#### **FEED CHUTE**

- Never place your hand or fingers into the feed chute when it is attached to the appliance.
- Always start the juicer before adding food to the feed chute. The juicer must be running when items enter it.
- Do not overload the feed chute. Items must be added gradually, at a pace the juicer can keep up with.
- Use only the provided Food Pusher to push food into the feed chute. Never use fingers, utensils, or any other apparatus.
- Never use excessive force to push items into the feed chute.
- When juicing, ensure all produce has moved through the feed chute and into the Sieve before adding more.
- If any food gets stuck in the feed chute, use the Food Pusher to move it down the chute and into the Sieve.

#### **CONSUMING JUICE & PULP**

Instead of composting or throwing away the pulp left over after juicing, you can choose to consume it. See our **Recipe Guide** for some fun tips on what to do with the pulp. By using these creative ideas, you can enjoy pulp in a variety of delicious (and healthy) ways.

- Whether you prefer sweet or savory, you can use pulp to create some tasty treats!
- For best taste,consume fresh juice and pulp within 48 hours of juicing.

#### **NO-GO FOODS**

## Foods that should NEVER be used in this juicer:

- Foods that do not contain juice to extract (for example, bananas or avocados).
- Frozen fruits or vegetables.
- Stone fruits that have large pits or seeds that have not been removed. Stone fruits may be used only if the seed or pit has been removed.

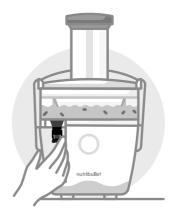
#### **OVERHEATING**

- If the motor overheats, the juicer will turn off.
- If the juicer stops working, unplug it and allow it to cool down for at least fifteen minutes before attempting to use again.

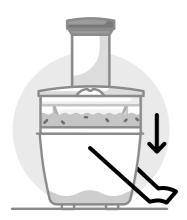
## Disassembly.



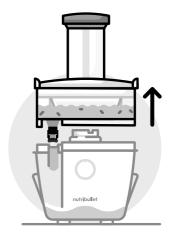
 Ensure the unit is powered down, turned "OFF," and unplugged.



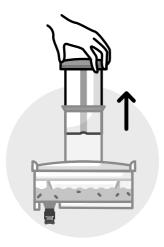
2 Remove the pitcher from under the spout. To prevent drips use the **No-Drip Spout** cover to close the juice spout.



3 Unlock the Locking Handle from the Basin Cover by pulling the handle backward out of the "ears" on either side of the Basin Cover. Move the handle down.



4 Remove the Pulp Basin from the Motor Base by pulling upwards with the Basin Cover and Sieve still in place, and take it directly to your sink.



Remove the Food Pusher by lifting it out of the feed chute.



6 Lift the Basin Cover vertically off of the Pulp Basin and remove any pulp from the inside of the cover. You may use the flat end of the Cleaning Brush to scrape pulp off of the cover.



7 Gently lift the Sieve vertically out of the center of the Pulp Basin. Clean the Sieve right away (see care instructions).



8 Empty the Pulp Basin. Use the flat end of the Cleaning Brush to easily scrape out the pulp and set it aside for use in other recipes or composting. You can also empty the pulp into your waste bin or compost.

## Care instructions.

- Always ensure the Motor Base is unplugged before you begin assembly, disassembly, cleaning or storage of the unit.
- 2 Once the Pulp Basin is emptied, rinse all parts under running water.
- 3 Use the Cleaning Brush to scrub the Sieve under running water. Be sure to properly clean the Sieve every time you juice. Left over traces of fruits and vegetables can cause build up in the Sieve which can clog the holes and may prohibit maximum juice extraction.

<u>(i)</u>

**WARNING:** Always use precaution when cleaning the **Sieve**, as it contains sharp blade teeth on the flat disc part.

TIP: Always clean the Sieve as soon as possible after juicing using the Cleaning Brush. If allowed to sit, pulp will dry on the Sieve and it will become more difficult to scrub blocked holes. If this happens, be sure to allow the Sieve to soak in hot water for 30 minutes.

4 All of the components except the Food Pusher and Motor Base are dishwasher safe. You may also hand wash with warm soapy water.

**TIP:** Do not use the Sterilize cycle on your dishwasher to clean your juicer as it may cause parts to deform.

- 5 Wipe down the Motor Base with a clean, damp cloth.
- <u>(1)</u>

WARNING: Never submerge Motor
Base into water or other liquid.

## Replacement parts.

To order additional parts and accessories, please visit our website at **nutribullet.co.uk**.

## How to store.

Store the Juice Pitcher upright with the Pitcher Lid secured on top. Do not place anything on top of the Pitcher Lid. Store remaining pieces in a safe place where they will not be damaged and won't cause harm as some of the pieces are sharp!

# NutriBullet Juicer™ one-year limited warranty.

## LIMITED WARRANTY FOR NUTRIBULLET®

NutriBullet's limited warranty obligations are confined to the terms set forth below:

NutriBullet, LLC and Capital Brands Distribution, LLC (together, "NutriBullet") warrants this NutriBullet® against defects in materials and workmanship for a period of one year from the date of original retail purchase. This limited warranty is valid only in the country in which the product is purchased and comes with the product at no extra charge, however shipping and processing fees will be incurred by you for returns, replacements and/or refunds. If a defect exists and subject to this limited warranty, at its option NutriBullet will (1) repair the product at no charge, using new or refurbished replacement parts, (2) exchange the product with a product that is new or that has been manufactured from new

or serviceable used parts and is at least functionally equivalent to the original product, or (3) refund the purchase price of the product. A replacement product assumes the remaining warranty of the original product. A repaired product has a one-year warranty from the date of repair. When a product or part is exchanged, any replacement item becomes your property and the replaced item becomes NutriBullet's property. When a refund is given, your product becomes NutriBullet's property.

#### **OBTAINING WARRANTY SERVICE**

For limited warranty service, simply visit HighStreetTV.com/Support. When you contact our Customer Service Department you will be asked for your name, address, telephone number and to provide proof of the original purchase (receipt) containing a description of the product(s), purchase date, and the appropriate NutriBullet® serial number(s).

Before you send your product for limited warranty service please make sure to keep a copy of all relevant documents for your files (receipt, etc.). It is always recommended to purchase product insurance and tracking services when sending your product for service. Remember, shipping and processing fees will be incurred by you and are not covered by the one-year limited warranty.

#### **EXCLUSIONS & LIMITATIONS**

This NutriBullet® One-Year Limited Warranty applies only to NutriBullet® products distributed by or for NutriBullet that can be identified by the "NutriBullet" trademark, trade name, logo and bar code. This NutriBullet Juicer™ One-Year Limited Warranty does not apply to any unauthentic product or accessory that were not distributed/sold by NutriBullet.

Normal wear and tear is not covered by this limited warranty.

This limited warranty applies to household use only, and is void when the product is used in a commercial or institutional setting.

This limited warranty extends only to the original consumer purchaser and is not transferable. In addition, proof of purchase must be demonstrated.
Repair or replacement of
the product (or, if repair or
replacement is not feasible, a
refund of the purchase price)
is the exclusive remedy of the
consumer under this limited
warranty. NutriBullet shall not
be liable for any incidental or
consequential damages for
breach of this limited warranty
or any implied warranty on
this product.

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TO LOST PROFITS, DOWNTIME,
GOODWILL, DAMAGE TO

OR REPLACEMENT OF

EQUIPMENT AND PROPERTY.
NUTRIBULLET SPECIFICALLY
DOES NOT REPRESENT THAT
IT WILL BE ABLE TO REPAIR
ANY PRODUCT UNDER THIS
LIMITED WARRANTY.

Some states and provinces do not allow the exclusion or limitation of incidental or consequential damages or exclusions or limitations on the duration of implied warranties or conditions, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary by state or province.

#### EN/Explanation of the marking



EN/This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environ ment or human health from uncontrolled waste disposal; recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recyclina



EN/The transport and protective packing has been selected from materials, which are environmentally friendly for disposal and can be recycled. Ensure that any plastic, wrappings, bags etc. are disposed of safely and kept out of the reach of babies and young children. Rather than just throwing these materials away, recycle them



EN/A Class II or double insulated electrical appliance is one which has been designed in such a way that it does not require a safety connection to electrical earth (ground).



EN/Manufacturer's declaration that product meets the requirements of the applicable EC directives

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**201106\_NBJ09100** JB-IM020-23