



You will be delighted to have the Juiceman Professional Series 410 as the newest item in your healthful kitchen! We are proud to bring you another product that makes delicious, healthy eating so easy.

Did you know that the USDA, the Surgeon General, the National Cancer Institute, and the Secretary of Health and Human Services all recommend eating a minimum of 2-4 servings of fresh fruits and 3-5 servings of fresh vegetables every day? Juicing some of these recommended servings provides a convenient alternative to eating all your fruits and vegetables whole.

Fresh juice is an important part of a healthy diet, providing vitamins, minerals, water, proteins, carbohydrates, and chlorophyll. Juicing is a great way to provide your children with fruits and vegetables they may not normally eat. After a workout, it's a great, no-fat way to replenish electrolytes lost through sweating. Juice is also a quick, nutritious snack — and for people with little time or who are watching their weight, it's a light, low-calorie meal.

The Juiceman Professional Series introduces several new features that will make juicing even more convenient! You can now select either high speed for harder produce, or low speed for softer produce. This will ensure maximum juicing efficiency — which means you will get the most juice possible from each piece of produce that you juice. The Professional Series also offers enhanced safety features and a new control panel design that protects buttons from moisture.

For great recipe ideas and juicing tips, see the enclosed Fresh Juice Recipes & Menu Planner.

To Your Good Health!

Juiceman Health Products

P.S. If, after reading this instruction booklet, you still have questions about using the Juiceman Professional Series 410, please write: Juiceman Health Products, 550 Business Center Drive, Mt. Prospect, IL 60056. Or call: (800) 233-9054, Monday - Friday, 9 AM - 5 PM CST.



IMPORTANT SAFEGUARDS

- Read all instructions.
- To protect against risk of electrical shock, do not put the motor base in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use, before assembling or disassembling, and before cleaning.
- Avoid contacting moving parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or is dropped or damaged in any manner. Return the appliance to Salton/MAXIM Housewares, Inc. for examination, repair, or electrical or mechanical adjustment.
- The use of attachments not recommended or sold by Salton/MAXIM Housewares, Inc. may cause fire, electric shock, or injury.
- Do not use outdoors.
- Do not let the cord hang over the edge of the table or counter.
- Always make sure the juicer cover is fastened securely in place before the motor is turned on. Do not unfasten while the juicer is in operation.
- Be sure to switch your juicer off after each use. Make sure the motor stops completely before disassembling.
- Do not put your fingers or other objects into the juicer openings, while it is in operation. If food becomes lodged in the feed tube, use the food plunger or another piece of fruit or vegetable to push it down. When this method is not possible, turn the motor off and disassemble the juicer to remove the remaining food.

Please see pages 7 through 9 for complete instructions on assembly and disassembly.

FOR HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTIONS



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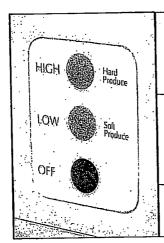
YOUR JUICEMAN PROFESSIONAL SERIES 410

Plunger	——————————————————————————————————————
Feed Tube ————————————————————————————————————	
Blade Basket Micro-Mesh Screen Cutter Blade	
Juice Bowl Spout Cover Juice Spout	Office Control of the
Pulp Basket Motor Base	The second secon
Motor Hub ———————————————————————————————————	
Replacement parts available (except motor base). Call (800) 233-9054	



CONTROL PANEL

Your Juiceman Professional Series 410 has a unique control panel, offering two speed options. These two speeds ensure optimal rpm to provide maximum juicing efficiency (efficiency describes the amount of juice extracted from your produce).



Best for harder produce, such as carrots, beets, and pineapple (with rind). Also recommended for leafy or stringy produce such as celery and greens.

Best for softer produce such as citrus, apples, grapes (with stems), melons, peaches (remove pit), and tomatoes. Also recommended for ripe produce that has become soft.

Press this button to turn your Juiceman Professional Series 410 off.

High Speed

Low Speed

Off

To turn your Juiceman 410 on:

- Make sure that your juicer is completely and properly assembled.
- Remove the plunger from the feed tube.
- Press "High" speed button for harder produce.
- Press "Low" speed button for softer produce.
- Place produce into the feed tube and gently direct through the feed tube and blade basket with the food plunger.
- When juicing a combination of hard and soft produce, such as carrots and apples, you will want to use high speed for the carrots and low speed for the apples. You do not have to turn the machine off to change speeds. Simply press the appropriate speed button for each type of produce being juiced.

Tip: Try alternating types of produce to ensure maximum efficiency.

To turn your Juiceman 410 off:

• Press "Off" button.



USING THE JUICEMAN PROFESSIONAL SERIES 410

The Juiceman Professional Series 410 comes almost completely assembled in the box. We suggest taking it apart and washing the removable parts in warm water with a biodegradable, non-abrasive liquid detergent before the first use. This will eliminate any traces of dust or residue from manufacturing or shipping.

Before Juicing

- Make sure the blade basket is securely seated and the pulp basket is at the rear of the juicer, ready to catch pulp. To save cleaning time, line the pulp basket with a plastic produce bag (the kind you put your produce in at the grocery store).
- Place a glass underneath the juice spout.
- Read assembly and disassembly directions. Make sure the juicer is properly and completely assembled. The juicer will not turn on unless properly assembled.

Preparing fruits and vegetables for your juicer

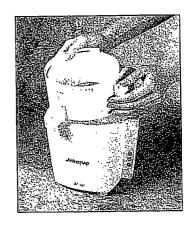
- Clean all produce thoroughly, using a natural bristle brush. If you
 are not using organic produce, we recommend using a biodegradable cleaner to help remove pesticide residue. One such cleaner
 is Nature's Wash, available at health food stores.
- Remove and discard the outer leaves of non-organic produce and peel any waxed fruit or vegetable.
- Trim away any discolored or bruised sections.
- The skin may be left on all produce (including pineapple and melons) except oranges, grapefruit, and tangerines. The oil found in these skins tastes bitter and is difficult to digest.
- Remove melon seeds when possible, as they may escape through the top of the feed tube while juicing. The pits of fruits such as cherries, pears, and peaches should also be removed.
- Cut produce into pieces small enough to fit into the feed tube.
 Use the plunger to gently direct produce through the tube.
 Never push produce into the feed tube with your fingers.
- Leafy greens, parsley, wheat grass, and sprouts should be bunched up into a small, tight ball and pushed through with a carrot or the plunger.
- Bananas are not suitable for juicing; a clear juice cannot be obtained from them and residue left in the machine can clog the micro-mesh screen. Produce such as apricots, plums, pears, peaches, and tomatoes should be firm for best results when juicing.



ASSEMBLY DIRECTIONS

Step One

Place juice bowl on hub (center section) of the motor base, making sure the small plastic tabs on the inside of the juice bowl fit into the slots on the motor hub, located on top of the motor base. The juice spout should be right above the "J" of the Juiceman logo on the front of the motor base.



Step Two

Place one hand on each side of the juice bowl and turn the juice bowl counter-clockwise (counter-clockwise looking down on juicer) until you can turn it no further, and the juice spout is facing straight out over the Juiceman logo.



Step Three

The column section on the side of the juice bowl will align completely with the switch column section on the motor base.







Step Four

Place the blade basket gently on the motor hub inside the juice bowl. Push down firmly on the outer rim of the blade basket while turning slightly clockwise until it clicks into place. The upper rim of the blade basket should not rest above the top of the juice bowl. If it does, the blade basket is not completely seated and the juicer will not operate properly, causing the cutter blade portion of the blade basket to grind against the bottom of the feed tube.



Step Five

Rest fingers on the blade basket and gently turn it back and forth to make sure it rotates freely without rubbing.



Step Six

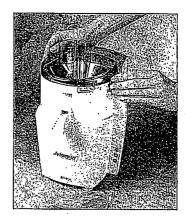
Place the cover on top of the juice bowl with the small column section of the juicer cover turned clockwise approximately 1 to 2 inches away from the switch column of the motor base and juice bowl.



Step Seven

Placing hands on each side of the cover, gently turn it counter-clockwise. Continue turning until the column section clicks into place and aligns completely with the motor base switch column and juice bowl column.

Note: If the blade basket turns when the cover is turned, the blade basket is not completely seated.



Step Eight

At this point you should not be able to turn the clear cover any further in the counter-clockwise direction. Do not proceed until the cover, juice bowl and blade basket have been properly assembled.



Step Nine

Place food plunger in opening.







Step Ten

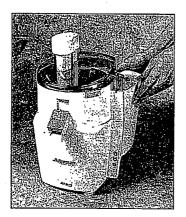
Place the spout cover on the juice spout (located on the juice bowl) with the Juiceman logo facing you. Press down on the sides of the spout cover so that it fits securely.

Note: Because of the Juiceman Professional Series 410's juicing efficiency and the power that turns the razor-sharp blade, from time to time a little juice may spray as it comes out of the juice spout. This happens most frequently with harder vegetables such as carrots and beets. The spout cap provided will significantly reduce this tendency.



Step Eleven

Check to see that the small horizontal tabs on the juice bowl have slipped into slots provided on the juicer cover, and the cover and juice bowl are fitted snugly to the motor base with all column sections locked into place and fully aligned. Only then is the juicer assembled properly and the safety switch mechanism engaged so that the juicer can be turned on.



Step Twelve

Make sure the pulp basket is at the rear of the juicer to receive pulp. Your juicer is now ready to operate.



DISASSEMBLY DIRECTIONS

Step One Remove the food plunger.



Step TwoPlace one hand on each side of the cover . . .



Step Three

and gently turn the cover clockwise (clockwise when looking down on top of the juicer).

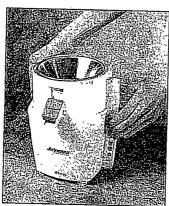






Step Four

Turn the cover about two inches, then gently lift it off.



Step Five

Remove the remaining two pieces (juice bowl and blade basket) as one unit. To do this, place your hands on each side of the juice bowl . . .



Step Six

and gently turn the juice bowl clockwise (clockwise when looking down on top of juicer) a full quarter turn. This will automatically cause the blade basket to lift off the motor base.



Step Seven

Lift up on the juice bowl, which will pick up the blade basket along with it.



Step Eight

The blade basket and juice bowl then easily separate for easy cleaning. See page 14 for specific cleaning instructions.





CLEANING YOUR JUICER

Do not immerse the motor base in water or spray it with water. Clean only by wiping with a damp sponge, cloth, or paper towel. Use any liquid dishwashing detergent but do not use any products containing ammonia or scouring powders. These products will dull, scratch or mar the plastic surface.

- All parts (except the motor base) are washable in warm, soapy water. Disassemble according to instructions on page 9. To clean the cover and juice bowl, we recommend using a fruit and vegetable brush with natural fibers. Do not use a metal brush or pad.
- When cleaning the blade basket, use the brush to make sure the tiny holes in the basket are not clogged. This can be accomplished by holding the blade basket under a running faucet while brushing the basket holes from both inside and outside the blade basket.
- Note: Occasionally, the juice bowl, cover, and blade basket may be washed in a dishwasher, only if they are placed on the top shelf of the dishwasher. However, washing with ordinary warm (not hot) tap water on a daily basis should be sufficient.
- Sponge off the motor base and the legs underneath if any juice has spilled under the juicer. Use a damp toothbrush or cloth to clean juice from inside the hub on top of the motor base.

Juicer should be air-dried only!

Clean Your Juicer Thoroughly Before Retiring For The Day Due to the powerful staining properties of the carotenoids that are found in many vegetables, especially carrots, we suggest the following cleaning products and procedures:

- Nature's Cleaner, a biodegradable cleaner, effectively cleans all plastic parts of your juicer. It is available at your local health food store.
- Stained parts may also be soaked overnight in any of these solutions: (1) biodegradable soap in enough warm water to cover juicer parts, (2) 1/4 cup bleach to sink full of warm water, (3) 1 part warm water to 1 part cider vinegar or (4) 1/2 small box baking soda in enough warm water to cover parts.
- Never use ammonia or abrasives.
- Lightly scrub with soft bristle brush and liquid detergent after soaking.
- NEVER SUBMERGE THE MOTOR BASE IN WATER OR OTHER LIQUID
 After cleaning and reassembly is complete, your new juicer is ready
 to go to work! Before starting, make sure the blade basket is
 securely seated and the pulp basket is at the rear of the juicer to
 receive pulp. The pulp from your juicer can be used in many
 different applications such as breads, muffins, cakes, soup stocks,
 compressed facial packs and garden compost material. Refer to the
 Fresh Juice Recipes & Menu Planner for juice recipes, pulp recipes,
 sample menus, and tips on buying, cleaning and storing produce.

Any other servicing should be performed by Salton/MAXIM Housewares, Inc. authorized personnel only



TROUBLESHOOTING

Symptom	Possible Correction
Pulp builds up excessively in the back of the cover.	Try juicing slower, as wet produce is more likely to build up in cover. To release pulp, lightly tap on the side of the cover. Empty pulp basket if full.
Bottom of feed tube is damaged.	Blade basket may not have been seated correctly, causing it to become unseated during use. Should this be the case, check the gear teeth of the blade basket and the motor base for damage. If any teeth are damaged, call Consumer Service at (800) 233-9054.
Blade basket is difficult to: • insert onto the hub; • remove from the hub.	Snug seating is desirable. To insert, try seating the blade basket on a different hub position. To remove, turn juice bowl in a clockwise direction.
Too much pulp builds up on blade basket.	This may be an isolated situation resulting from the varied texture and moisture content of the produce. Stop juicing, scrape off pulp and begin again, alternating types of produce.
Excessive noise or vibrations occur after juicer is turned on.	Pulp may have built up on the blade basket. Clean the blade basket and try alternating different types of produce while juicing. Note: Because of the Juiceman's powerful motor, a small amount of noise and/or vibration is normal when the juicer is turned on and as it comes to a complete stop. All juicers will sound slightly different.
Juice sprays out of the spout.	Juice the produce as slowly as possible. Keep the pulp bucket emptied for good air flow through machine.
Juice leaks between juice bowl and cover.	Juice slowly so that the blade basket chamber does not fill up too quickly with juice. Keep pulp bucket emptied to allow good air flow through the machine.
Pulp in juice.	Juice slowly to avoid excessive pulp buildup inside the cover and juice bowl.



Symptom	Possible Correction
Inside rim of juice bowl is worn or chipped (inside lower rim or inside upper rim).	Improper fit between the blade basket and hub can cause parts of the juice bowl to rub against the blade basket. If this is the case, call Consumer Service at (800) 233-9054.
Wet pulp.	Juice at low speed setting. Certain produce (pineapples and overripe produce) may build up on blade basket, causing pulp to eject before juice is completely extracted. Fruit tends to produce wetter pulp than vegetables. If problem persists, rinse blade basket.
Juicer stopped while juicing.	Try a different wall outlet. Also let juicer sit for about an hour without turning it on; moisture may have collected on the circuit board, causing machine to shut off. If situation is not resolved, call Consumer Service at (800) 233-9054.
Juicer does not turn on.	Try a different wall outlet. Also, try using both the "High" and "Low" speed buttons. Check the cover, blade basket, and juice bowl to see if they are properly seated, making sure that the column is completely aligned and the safety switch is engaged.



SPECIFICATIONS

Model JM410

Power Requirements 120V AC, 60Hz

Power Consumption 690 Watts

Horsepower .50

Amps 6

Weight 8.4 pounds

Feed Tube Area 3.0 square inches

Cutter Blade Diameter 3.5 inches

Speed Control Solid state speed control with closed loop feedback

ensures consistent motor speed and rpm.

Safety Switch Prevents juicer from being turned on unless one of the

two speed buttons is depressed after the juicer is

completely and properly assembled.

POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other): To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.



ONE-YEAR LIMITED WARRANTY

This Salton/MAXIM product warranty extends to the original consumer purchaser of the product.

Warranty Duration: This product is warranted to the original consumer purchaser for a period of one (1) year from the original purchase date.

Warranty Coverage: This product is warranted against defective materials or workmanship. This warranty is void if the product has been damaged by accident, in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA, and does not extend to any units which have been used in violation of written instructions furnished by Salton/MAXIM Housewares, Inc., or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

Warranty Disclaimers: This warranty is in lieu of all warranties expressed or implied and no representative or person is authorized to assume for Salton/MAXIM Housewares, Inc. any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to, negligence, gross negligence, strict liability, breach of warranty and breach of contract.

Warranty Performance: During the above one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable model (at Salton/MAXIM's option) when the product is returned to the Salton/MAXIM facility. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement.



SERVICE & REPAIR

Should the appliance malfunction, you should first call toll-free 1-800-233-9054 between the hours of 9:00 am and 5:00 pm Central Standard Time and ask for CONSUMER CUSTOMER SERVICE stating that you are a consumer with a problem.

In-Warranty Service: For an appliance covered under the warranty period, no charge is made for service or postage. Call for pre-paid return mailing label. (U.S. Customers Only)

Out-of Warranty Service: A flat rate charge by model is made for out-of-warranty service. Include \$8.00 for return shipping and handling.

Salton/MAXIM cannot assume responsibility for loss or damage during incoming shipment. For your protection, carefully package the product for shipment and insure it with the carrier. Be sure to enclose the following items with your appliance: any accessories related to your problem; your full return address and daytime phone number; a note describing the problem you experienced; a copy of your sales receipt or other proof of purchase to determine warranty status. C.O.D. shipments cannot be accepted.

Return the appliance to:

ATTN: Repair Department Salton/Maxim Housewares, Inc. 550 Business Center Drive Mt. Prospect, Illinois 60056

For more information on Salton/MAXIM products:

visit our website: http://www.juiceman.com or E-mail us at SALTON 550 @ aol.com

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IMPORTANT NOTICE

If any parts are missing or defective, **DO NOT** return this product.

Please call our Customer Service Department for assistance.

800-233-9054 Monday - Friday 9am - 5pm CST

Thank You

Polarized Plug

This appliance has a polarized plug (one blade is wider than the other), as a safety feature. This plug will fit in a polarized outlet only one way. If the plug does not fully fit in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the Plug in any way.

