

Juiceman[®]

Professional Series 411



INSTRUCTION MANUAL



TABLE OF CONTENTS

Important Safeguards	1
Additional Important Safeguards	2
Polarized Plug	3
Short Cord Instructions	3
Electric Power	3
Thermal Safety Switch	3
Your Juiceman® Professional Series 411	4
Control Panel	5
Before First Use	5
Using the Juiceman® Professional Series 411	6
Disassembly Instructions	7 - 8
Assembly Instructions	9 - 10
Cleaning Your Juicer	11 - 12
Storage	12
Troubleshooting	13 - 14
Specifications	15
Notes	16 - 17
Limited One-Year Warranty	Back Cover



IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. To protect against risk of electrical shock do not put cord, plugs, or appliance in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contacting moving parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Contact Consumer Service for examination, repair or electrical or mechanical adjustment.
7. The use of attachments, including canning jars, not recommended by the manufacturer may cause fire, electric shock, or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter.
10. Do not let cord contact hot surface, including the stove.
11. Always make sure the Juicer Cover is completely aligned with the Motor Base Column and Juice Bowl Column. Do not turn Cover while Juicer is in operation.
12. Press the OFF Button and unplug from electrical outlet after each use of your Juicer. Make sure the Motor is completely stopped before disassembling.
13. Do not put your fingers or other objects into the Juicer opening while it is in operation. If food becomes lodged in opening, use Food Pusher or another piece of fruit or vegetable to push it down. When this method is not possible, press the OFF Button, unplug Juicer from electrical outlet, and disassemble Juicer to remove remaining food.

SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY



Additional Important Safeguards

1. All users of this appliance must read and understand this Instruction Manual before operating or cleaning this appliance.
2. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
3. Do not leave this appliance unattended during use.
4. If this appliance begins to malfunction during use, immediately press the OFF Button and unplug the cord. Do not use or attempt to repair the malfunctioning appliance.
5. IF this appliance falls or accidentally becomes immersed in water, unplug it immediately. **Do not reach into the water!** Do not use this appliance after it has fallen into or becomes immersed in water.
6. To reduce the risk of injury to persons or property, never use this appliance in an unstable position.
7. Do not use this appliance for other than its intended use.



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.

SHORT CORD INSTRUCTIONS

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

Do not use an extension cord with this product.

ELECTRIC POWER

If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

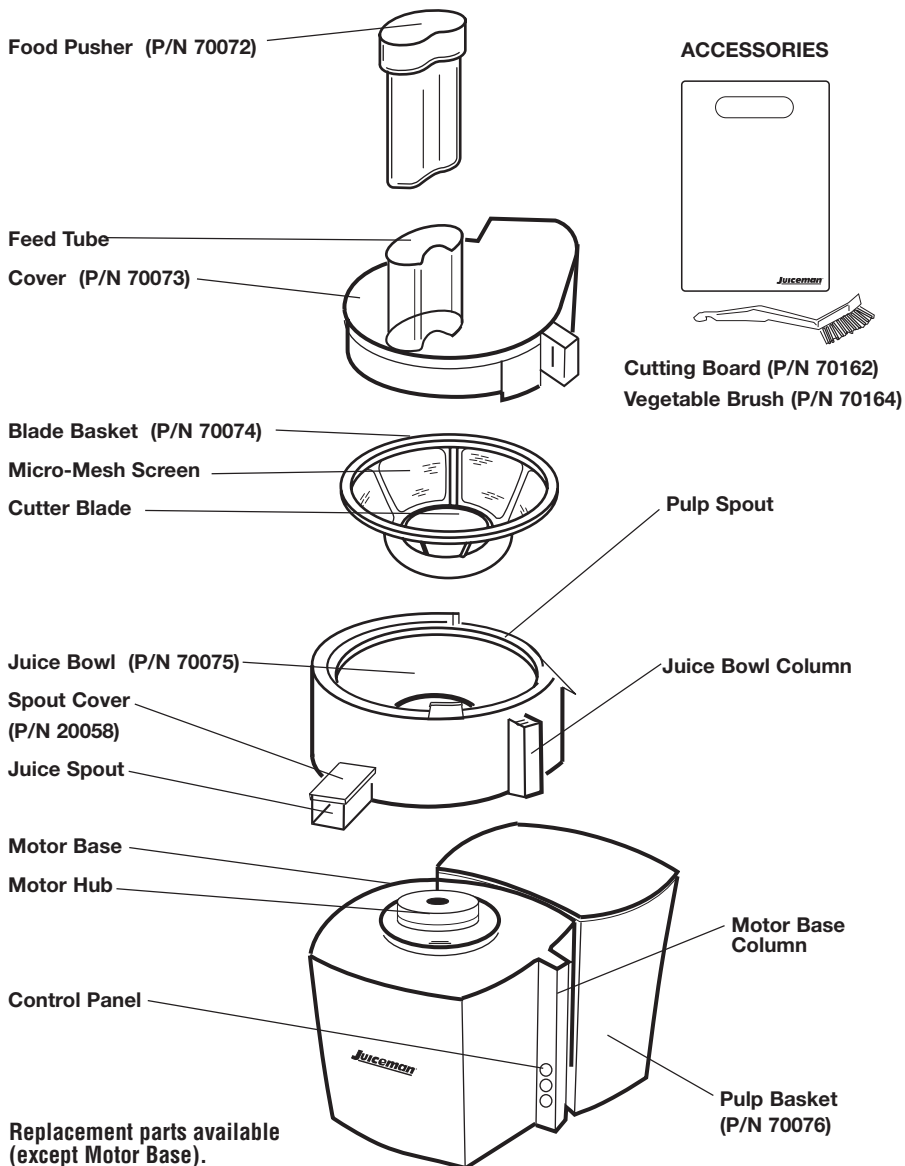
THERMAL SAFETY SWITCH

Your Juiceman® Professional Series 411 is equipped with a Thermal Safety Switch. In the unlikely event of over-heating, it will shut down automatically. If this should happen, press the OFF Button, unplug the machine, and let the Juicer cool down before you resume juicing.



YOUR JUICEMAN® PROFESSIONAL SERIES 411

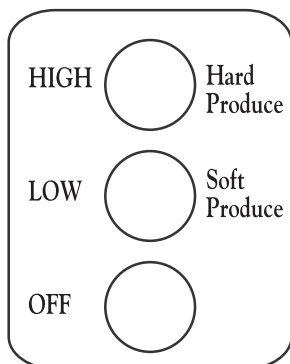
PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATIONS





CONTROL PANEL

Your Juiceman® JM411 has a unique control panel, offering two speed options: HIGH or LOW. These two speeds ensure optimal rpm to provide maximum juicing efficiency (efficiency describes the amount of juice extracted from your produce).



HIGH SPEED

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

LOW SPEED

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.

OFF

Press this Button to pause or turn your Juiceman® JM411 **OFF**.

BEFORE FIRST USE

The Juiceman® Professional Series 411 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.

NOTE: Your Juicer may be shipped with a protective cardboard insert between the Feed Tube and Cutter Blade (on the Blade Basket). Remove this and any other protective packaging before using your Juicer.

CAUTION: Never rinse or immerse the Motor Base in water or any other liquid.

NOTE: Refer to the *Fresh Juice Recipes & Menu Planner* for juice recipes, pulp recipes, sample menus, and tips on buying, cleaning and storing.

- 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 the Vegetable Brush included with your Juicer. If you are not using organic produce, we recommend using a biodegradable cleaner to help remove pesticide residue.
- 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 Food Pusher 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 either a carrot or the Food Pusher.
- 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.

USING THE JUICEMAN® PROFESSIONAL SERIES 411

TO TURN YOUR JUICEMAN® 411 ON:

- Make sure that your Juicer is completely and properly assembled. See ASSEMBLY INSTRUCTIONS.
- Remove the Food Pusher 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 Pusher.
- 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® 411 OFF:

- Press the OFF Button. Unplug the Juicer from the outlet when not in use.

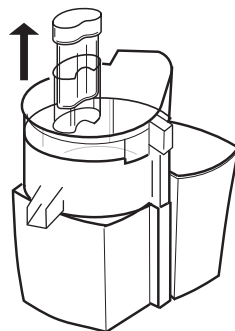


DISASSEMBLY INSTRUCTIONS

ALWAYS MAKE SURE JUICER IS UNPLUGGED BEFORE STARTING DISASSEMBLY.

Step One

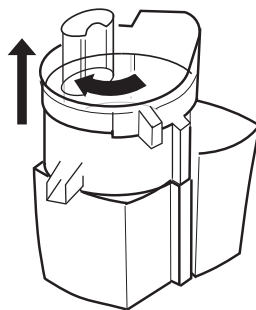
Remove Food Pusher. Place hands on each side of the Cover.



Step Two

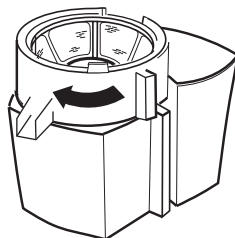
Gently turn the Cover clockwise (clockwise when looking down on top of the Juicer).

Turn the Cover about 2 inches, then gently lift off. Remove the remaining 2 pieces (Juice Bowl/Blade Basket Assembly) as 1 unit. To do this, place your hands on each side of the Juice Bowl.



Step Three

Gently turn the Juice Bowl clockwise (clockwise when looking down on top of the Juicer) a full quarter turn or until the Blade Basket easily lifts itself off the Motor Hub.



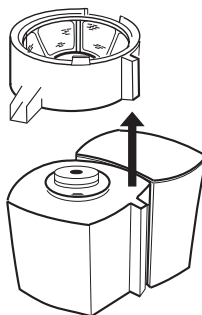


DISASSEMBLY INSTRUCTIONS *(Continued)*

Step Four

Lift up on the Juice Bowl, and pick up both the Blade Basket and the Juice Bowl as 1 piece.

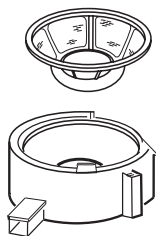
CAUTION: Always remove Juice Bowl/Blade Basket Assembly as a single unit. **DO NOT PLACE FINGERS INSIDE BLADE BASKET.**



Step Five

The Blade Basket and Juice Bowl will then easily come apart for cleaning. Please follow the procedures outlined in the **CLEANING YOUR JUICER** section of this Instruction Manual for specific cleaning instructions.

CAUTION: Handle Blade Basket with care due to sharp points.



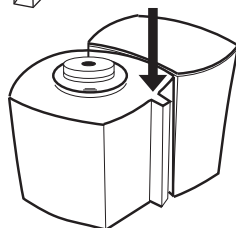
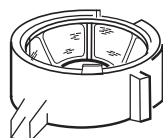


ASSEMBLY INSTRUCTIONS

ALWAYS MAKE SURE JUICER IS UNPLUGGED BEFORE STARTING ASSEMBLY.

Step One

Place Juice Bowl Assembly on Hub (center section) of the Motor Base. The small plastic tabs on the inside of the Juice Bowl fit into slots on the Motor Hub. The Juice Spout should be slightly left of center.

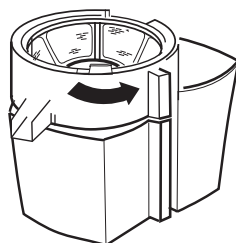


Step Two

Place one hand on each side of the Juice Bowl and turn the Juice Bowl counter-clockwise (counter-clockwise looking down on the Juicer) until it stops. An audible click can be heard as the Juice Spout is centered over the front of the Motor Base.

The Juice Bowl Column will align completely with the Motor Base Column.

CAUTION: Handle Blade Basket with care due to sharp points.

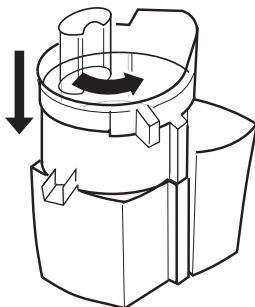


Step Three

Push down firmly on the outer rim of the Blade Basket (not on the cutting teeth) while turning slightly clockwise until the Blade Basket clicks into place. Make sure the top of the Blade Basket is seated properly. To avoid damage to the Cutter Blade and the Feed Tube, the top of the Blade Basket cannot be above the top of the Juice Bowl. If the Blade Basket is not fully inserted, the Juicer will not operate properly.

With fingers on the outer rim of the Blade Basket, gently turn back and forth to make sure it rotates freely without rubbing.

Place Juicer Cover on top of Juice Bowl with the Cover's Column turned clockwise approximately 1 to 2 inches away from the Motor Base Column and Juice Bowl Column.





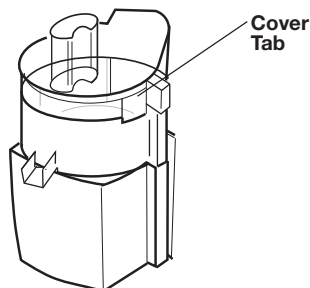
ASSEMBLY INSTRUCTIONS *(Continued)*

Step Four

Placing hands on each side of the Cover, gently turn the Cover counter-clockwise while watching the Blade Basket.* Continue turning until the Column clicks into place and aligns completely with the Motor Base Column and Juice Bowl Column.

At this point you should not be able to turn the Cover any further in the counter-clockwise direction. Do not proceed until the Cover, Juice Bowl and Blade Basket have been reassembled and properly seated.*

***NOTE:** If the Blade Basket turns when the Cover is turned, the Blade Basket is not completely inserted.

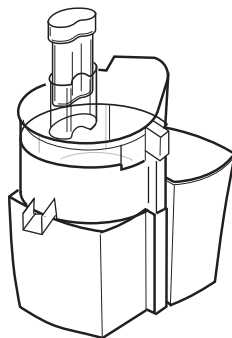


Step Five

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 Interlock Switch engaged so the Juicer can be turned on.

Place Food Pusher in Feed Tube.

Make sure the Pulp Basket is at the rear of the Juicer to receive pulp. Your Juicer is now ready to operate.





CLEANING YOUR JUICER

- Unplug from outlet before assembling or removing parts and before cleaning.

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. Please follow the procedures outlined in the DISASSEMBLY INSTRUCTIONS section of this Instruction Manual. To clean the Juicer 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.

PLEASE NOTE:

- Occasionally, the Juice Bowl, Juicer 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 Motor 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 procedures:

- Stained parts may be soaked overnight in **any 1** of these 4 cleaning 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
 - (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!**



CLEANING YOUR JUICER *(Continued)*

Any other servicing should be performed by authorized personnel only

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. Unplug unit and allow to cool. Clean the Juicer following the procedures described in this Instruction Manual.

STORAGE

Store the Juicer its box or in a clean, dry place. Never store the Juicer while it is hot or still plugged in. Never wrap cord tightly around appliance. Do not put any stress on cord where it enters the unit, as this could cause cord to fray and break.



TROUBLESHOOTING

Symptom	Possible Correction
Pulp builds up excessively in the back of the Juicer 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: <ul style="list-style-type: none">• 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 sound slightly different.
Juice sprays out of the Spout.	Use the Spout Cover. Juice the produce as slowly as possible. Keep the Pulp Basket emptied for good air flow through machine.
Juice leaks between Juice Bowl and Cover.	Juice slowly so that the Blade Basket does not full up too quickly with juice. Keep Pulp Basket 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.



TROUBLESHOOTING *(Continued)*

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 Juicer Cover, Blade Basket, and Juice Bowl to see if they are properly seated, making sure that the Column is completely aligned and the Safety Interlock Switch is engaged.



SPECIFICATIONS

Model	JM411
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 Interlock Switch	Prevents Juicer from being turned ON unless one of the two Speed Buttons is depressed after the Juicer is completely and properly assembled.
Thermal Safety Switch	Your Juiceman Professional Series 411 is equipped with a Thermal Safety Switch. In the unlikely event of overheating, it will shut down immediately. If this should happen, turn off the switch, unplug the machine and let the Juicer cool down before resuming juicing.



17

LIMITED ONE YEAR WARRANTY

Warranty: This Juiceman® product is warranted by Salton, Inc. to be free from defects in materials or workmanship for a period of (1) year from the original purchase date. This product warranty covers only the original consumer purchaser of the product.

Warranty Coverage: 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, normal wear and tear, improper assembly, installation or maintenance abuse 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 with the product 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.

Implied Warranties: ANY IMPLIED WARRANTIES WHICH THE PURCHASER MAY HAVE ARE LIMITED IN DURATION TO ONE (1) YEAR FROM THE DATE OF PURCHASE. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

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 our option) when the product is returned to the Repair Center, or the purchase price refunded. 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 and 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 SERVICE stating that you are a consumer with a problem. Please refer to model number JM411 when you call.

In-Warranty Service (USA): For an appliance covered under the warranty period, no charge is made for service or postage. Call for return authorization 1 (800) 233-9054.

Out-of-Warranty Service: A flat rate charge by model is made for out-of-warranty service. Include \$15.00 (U.S.) for return shipping and handling. We will notify you by mail of the amount of the charge for service and require you to pay in advance for the repair or replacement.

For Products Purchased in the USA, but Used in Canada: You may return the product insured, packaged with sufficient protection, and postage and insurance prepaid to the USA address listed below. Please note that all customs duty / brokerage fees, if any, must be paid by you and we will require you to pay the cost of customs duty / brokerage fees to us in advance of our performing any service.

Risk During Shipment: We 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.

To return the appliance, ship to:

ATTN: Repair Center
Salton, Inc.
708 South Missouri Street
Macon, MO 63552

To contact us, please write to, call, or email:

Salton, Inc.
P.O. Box 7366
Columbia, MO 65205-7366
1-800-233-9054
E-mail: Salton@Saltonusa.com

Limitation of Remedies: No representative or person is authorized to assume for Salton, 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. Repair, replacement or refund shall be the sole remedy of the purchaser under this warranty, and **in no event shall Salton be liable for any incidental or consequential damages, losses or expenses.** Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

Legal Rights: This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

For more information on Salton products: visit our website: www.eSalton.com, or email us at: juiceman@saltonusa.com

©2004 Salton, Inc. All rights reserved.

Printed in China

P/N 61462

2/04