

Optimum

600 MINI COLD PRESS JUICER



USER MANUAL

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WELCOME TO YOUR NEW KITCHEN ASSISTANT

Congratulations on purchasing your professional quality Optimum 600 Mini Cold Press Juicer. The 600 Mini Cold Press Juicer can be used to create your favorite juices, smoothies, and purées using fruits and vegetables.

TO ENSURE YOUR SAFETY AND TO GET THE BEST PERFORMANCE FROM YOUR OPTIMUM 600 MINI COLD PRESS JUICER, PLEASE READ THESE INSTRUCTIONS CAREFULLY.

SAFETY FIRST



WHEN USING ELECTRICAL APPLIANCES, YOU SHOULD ALWAYS BE AWARE OF AND FOLLOW BASIC SAFETY PRECAUTIONS INCLUDING:

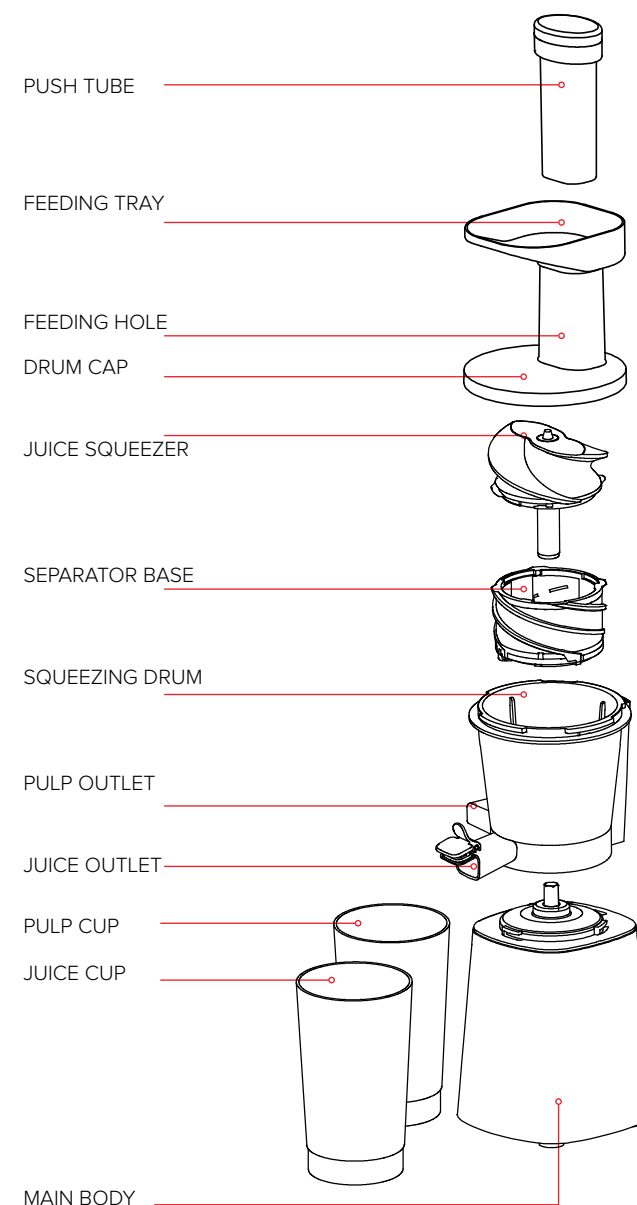
1. Read and follow all instructions and warnings in this manual carefully.
2. To protect against the risk of injury due to electric shock, do not immerse the Optimum 600 Mini Cold Press Juicer in water or any other liquid.
3. Only connect the appliance to a grounded power outlet. Always make sure the power plug is inserted into the power outlet properly.
4. The input voltage of this appliance is between 220-240V, at 50-60Hz. Ensure the power source is compatible with the appliance before connecting it, to avoid damage.
5. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are supervised or have been given instruction concerning the use of the appliance by a person responsible for their safety.
6. Do not operate the juicer if the power cord or plug are damaged, or if it malfunctions or is damaged in any way. Return the appliance to the nearest authorized service facility for inspection or repair. Do not attempt to repair the appliance yourself, to avoid the risk of injury.
7. Do not operate the appliance with wet hands.
8. If you have any issues operating the juicer, first refer to the Troubleshooting section. If the problems persist, contact the distributor and return the appliance for inspection or repair. Do not disassemble the juicer yourself.
9. To avoid injury, unplug the power cord from the power outlet before assembling, disassembling, cleaning or putting your hands near any moving parts of the appliance.
10. Ensure the detachable parts of the appliance are installed properly before use. The pulp extractor and feeding chute should be in the 'lock' position to prevent leakage, spillage, or parts from becoming loose during juicing.
11. Place the appliance on a flat, stable and level surface, away from any water or heat sources. Do not use the appliance on carpets, towels, plastic, paper, or flammable surfaces.

SAFETY FIRST

12. Do not squeeze lemon juice directly into the appliance.
13. Always ensure the appliance conforms to food safety and hygiene standards by following the cleaning and maintenance instructions in this manual.
14. After every use, use water to clean the appliance and all detachable parts that come in direct contact with ingredients.
15. Exercise extra care when handling parts of the appliance with sharp edges, emptying the cups of their contents, and during the cleaning of the appliance.
16. Switch off and unplug the appliance during long periods of inactivity.
17. Never use any objects (e.g. chopsticks) to remove blockages in the outlets. Follow proper cleaning procedures instead.
18. The appliance is intended to be used in household and similar applications such as:
 - ▶ staff kitchen areas in shops, offices and working environments;
 - ▶ farm houses;
 - ▶ by clients in hotels, motels and other residential type environments;
 - ▶ bed and breakfast type environments.
19. Before connecting the device to power, please confirm that the local voltage is in conformity with the voltage instruction at the bottom part of the device.
20. Please do not use the appliance longer than 10 minutes, excessive use can cause overheating which can lead to motor failure.
21. It is forbidden to use several plugs in one socket. Abnormal heating may cause fire.
22. When there is dust or water in the power plug pin, clean with a duster. Failure to do so presents the risk of electric shock and fire.
23. Do not use with or keep the device near gas appliances. This may cause deformation or color change.
24. Do not disassemble, repair, or reform. Danger of abnormal phenomena, fire and injury.
25. It is forbidden to clean the device with chemical or volatile substance. This action presents the risk of color change, discoloration, and dangerous events such as fire.
26. Never spray flammable liquids or water onto the device. This action can create hazardous conditions that may lead to fire, electric shock, and/or explosion.

**FAILURE TO FOLLOW SAFETY INSTRUCTIONS AND WARNINGS COULD
RESULT IN SERIOUS INJURY. MISUSE OF YOUR COLD PRESS
JUICER MAY DAMAGE YOUR APPLIANCE AND VOID YOUR
WARRANTY.**

GETTING TO KNOW YOUR 600 MINI COLD PRESS JUICER



ASSEMBLY INSTRUCTION

REVERSE THE STEPS CAREFULLY WHEN DISASSEMBLING.

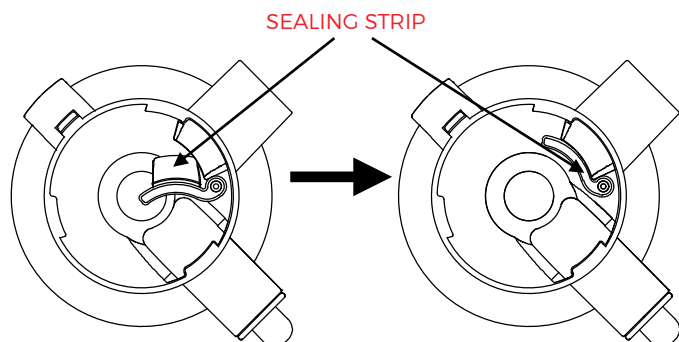
1.

Open the product package, take out the product and accessories, and dispose of the packing material.

2.

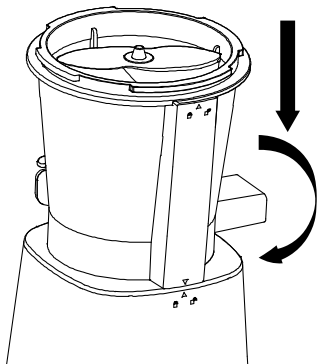
Clean the product surface and wash the accessories with water. Do not wash the main body.

3.



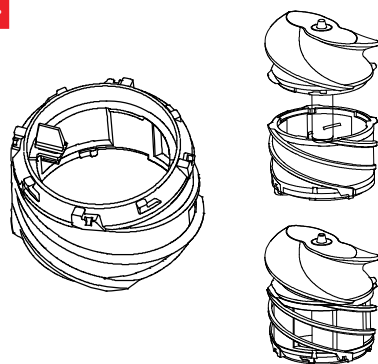
Before assembling the squeezing drum on the main body, make sure the sealing strip on the bottom is inserted properly. If the sealing strip is not inserted properly, the sealing will not be effective, and juice will spill outside of the device.

4.



Put the squeezing drum on the main body and use align the mark points on both pieces. When the mark points are aligned, rotate the cup clockwise. See Figure for example.

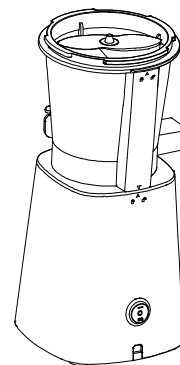
5.



Insert the silicone brush into the squeezer base, then install the squeezer base into the juice squeezer.

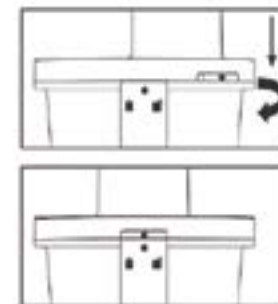
ASSEMBLY INSTRUCTION

6.



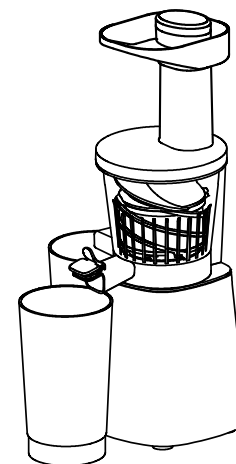
Install the squeezer into the squeezing drum upright; connect the squeezer axle sleeve with the motor rotating rod.

7.



Install the drum cap on the drum. Use the mark points found on the drum cap and the cup to properly align both pieces, then rotate the drum cap clockwise until secure.

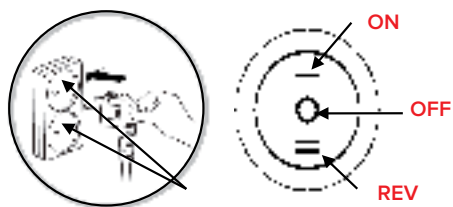
8.



Place the pushing bar into the feeding hole, then position the juice cup and pulp cup below the juice mouth and pulp outlet.

OPERATION INSTRUCTION

1. Insert the plug into the socket (make sure the socket has reliable grounding), turn on the control button.



ON: Activates the motor and starts making juice.
OFF: Stops the operation. Center the button to turn off the product.
REV: Activates the reverse operation. Flip the button to REV to dislodge ingredients if something gets stuck in the device.

2. Wash all fruits and vegetables
3. After washing and cutting, slowly add prepared ingredients into the machine. If necessary, use the pusher to ensure all ingredients are fully inserted in the device. Remember to remove any hard seeds from ingredients before juicing.

Note:

- A) The ingredients should be put into the device one by one. When you've successfully inserted one ingredient, you may proceed with adding the next. It is recommended to size all ingredients to approximately 10x3x2cm.
- B) Hard-fiber ingredients (such as celery) should be cut into properly sized portions. It is recommended to size such ingredients to approximately 5-10cm in length.
- C) Fiber-poor ingredients (such as carrots) are preferred to be extracted alongside fiber-rich ingredients like celery. Simply cut the carrots into four equal parts. Due to differences in the moisture content of your ingredients, you will notice variations in the extracted juice amounts.
- D) **IMPORTANT:** Ingredients with hard skin, such as lemons, oranges, grapefruits or pomegranates must be peeled before juicing. Stale ingredients will produce the least amount of juice. Ingredients that have been refrigerated for extended periods of time should be soaked in pure water to rehydrate before extraction.
- E) Ingredients will respond differently to the juicing process. For the best results, do not exceed the outlined maximum levels in the squeezing drum. If the drum becomes overfilled, your juice and pulp will have difficulty exiting the device. As a result, the device may begin to leak from the mouth of the squeezing drum, creating spillage. This is especially true when juicing ingredients such as cucumber, cherries, or tomatoes.
- F) **Notice:** Do not attempt to dislodge or insert ingredients using foreign objects such as chopsticks or spoons. If necessary, you may use the pushing bar to guide ingredients into the juicer.

4. If the machine suddenly stops, first, adjust the power button to the OFF position. Then, shift the power button to the REV position, to dislodge jammed ingredients. When the ingredients have shifted back between the squeezer and the drum, you may return the power button to the ON position.

OPERATION INSTRUCTION

Note: If the above operation does not correct the issue, follow the instructions in this guide to disassemble the device. Then, follow the instructions for cleaning the squeezing drum before attempting to reuse the juicer.

Note: Always place the power button in the OFF position before applying the REV function. Wait until the machine has fully stopped, then switch the power button to REV.

5. Turn off the machine after juicing.
6. Clean the machine after juicing.

FINE STRAINER

The fine strainer will assist you in making fresh juices and nut milks. The fine mesh screen has holes that are smaller to allow less pulp into the juice.

In most cases the fine mesh screen can be used at all times, unless you are looking for a more pulpy juice, but this is your personal preference.

BLANK STRAINER

The no-hole/blank screen, sometimes called a homogenising plate (ULTEM/PEI Material) is used for making nut butters, ice creams and baby food and does not separate any liquids from the pulp. This makes it ideal for making fresh, healthy frozen fruit sorbet and preservative free baby food.

REMARKS:

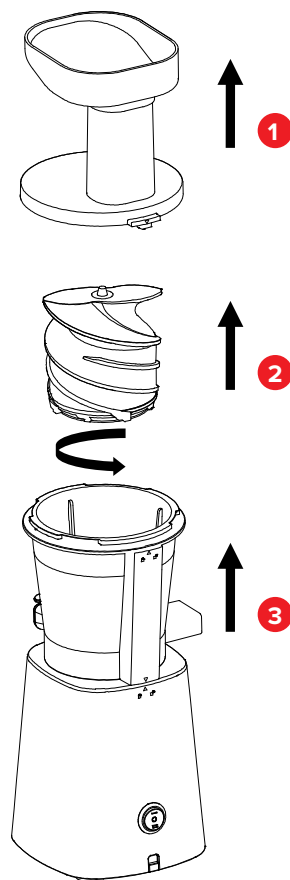
Your device is equipped with built-in overload protection and overheat protection functions. If the device is ever overfilled, or if its operation exceeds the suggested 10-minute limit, these preventative protection features will be triggered. In the event of overheating, the device is designed to cease functioning to allow the motor to cool down. To resume juicing, switch the power button to the OFF position and unplug the device from the outlet. Wait approximately 30-40 minutes, to allow the juicer's protection features to recover and reset. When the device has cooled down, plug it into the socket again. Switch the power button to the ON position to test the device. If it has recovered, the motor will run. If not, please unplug the device again and continue to wait for the motor to cool. When the functions have reset, you will be allowed to resume juicing.

IMPORTANT: We recommend not to fill the juice bowl more than the maximum recommended level. Do not leave the juice bowl filled with juice. The base unit must be kept dry at all times, so please note you should dry any water left on the outside of the juice bowl and any water left on the hopper before you place those on the unit.

DISASSEMBLY OF THE DEVICE

1. When the device has stopped, rotate the upper cap, following the arrow direction in the figure to the right. Then, pull the drum cap upward.
2. Pull the squeezer upward.
3. Follow the direction of the arrow in the figure and rotate the squeezing drum. When it is dislodged, pull it upward to remove it from the device.

Note: Disassembling the components of the device follows the sequence of assembly in reverse.



PREPARING ALL-NATURAL JUICES

SPECIAL NOTICE

Before juicing, always remove any hard seeds/stones from fruits like peaches, plums, mangos, apricots, jujubes, haws etc. These may damage the device. It is also recommended to avoid using stiff ingredients such as sugar cane when juicing. Do not overfill with ingredients. This presents the risk of jamming the juicer and/or stopping the engine. When attempting to extract juice from ingredients that are high in fiber, expect minimal amounts of juice. To increase the efficiency of the extraction, remember to cut high fiber ingredients as small as possible, then slowly insert each piece into the inlet orifice.

TOMATO JUICE

Tomato juice is a common form of vegetable juice appreciated for its cool, refreshing taste. It contains lycopene haematochrome, known as an all-natural anti-ager. Be mindful of when, and how much, tomato juice you consume. Due to a high concentration of citric acid, it may irritate certain bodily functions. For the best results, enjoy one cup of tomato juice in the morning. You may also wish to explore the taste and effects of different types of tomatoes. Grape tomatoes are known to be sweet, while yellow and green tomatoes also offer a unique taste. Not only will you end up with juices with varying taste, they'll have different colors and consistencies as well.

1. It is simple to clean organic tomatoes, just wipe them with a mild detergent then wash well with warm water.
2. Slice into appropriately sized pieces, then slowly add the tomatoes into the feeding tray of the juicer.

PREPARING ALL-NATURAL JUICES

HEALTHY PRESCRIPTION

Tomato is helpful in preventing and curing cancer, cerebral thrombosis, heart disease and other diseases. Tomato contains rich vitamin A & C. Its particular sourness may allay tiredness and relieve nausea. It provides reliefs from the effects of alcoholism, and its refreshing taste is enjoyed by most. (When searching for the perfect tomato for your juice recipe, look for smaller varieties. These are known to be more nutrient rich and provide a higher concentration of energizing benefits. Smaller tomatoes are also more suitable for juice extraction since they are thicker and appear to hold more water.)

TIP: For best results, store common ingredients at the following temperatures

Apple: 5°C (41°F), Tomato: 12-13°C (54°F), Grape: 4-5°C (39°F)

Orange: 1-5°C (34-41°F), Carrot: 1-5°C (34-41°F), Peach: 8-13°C (46-55°F)

CARROT JUICE

Carrots are the king of the vegetable kingdom, which makes it easy to understand why they're so favored in all-natural juice recipes. They're juicy, delicious, and highly nutritious, and its sweet taste is always appreciated. Usually, carrots are extracted in combination with acidic fruits or vegetables. Containing rich amounts of Vitamin A and renieratene, just two carrots a day can satisfy 400% of your body's daily Vitamin A requirements.

1. It's simple to clean organic carrots. Just wipe the root down with a mild detergent, then rinse with clean, warm water.
2. Cut the carrot into long, slender slices, so it will easily fit into the device.
3. Slowly insert the sliced pieces into the inlet orifice, only adding one at a time. Return the extracted juice into the device, to filter through the pulp a second time. This will reduce the amount of remains left in the screen holder and produce a finer liquid product.

HEALTHY PRESCRIPTION

Carrots are rich in Vitamin A, which may prevent aging in the skin, improve eyesight, and strengthen immunity. They also contain a considerable amount of dietary fiber, which can help with weight loss and regulation. By drinking a cup of carrot juice each day, you may help strengthen your digestive system and potentially reduce your risk for developing cancer.

SOYBEAN CURD

1. Soak 400g of dried soybeans in water for approximately 6 hours (in the summer) or 10 hours (during winter). This will become about 1kg, once it has expanded.
2. Place the soaked soybeans into a basin filled with 2000ml of water, then start the "corotation" process. Simply feed the soybeans into the juicer by spooning them into the orifice one by one.
3. Cook the filtered soybean milk on medium temperature for approximately 10 minutes, or just as it begins to boil. Turn off the heat and let the warmed milk rest, while you proceed with the next step.
4. Place a coagulator (ex. Bittern) in another basin with at least 3L of capacity.
5. Pour the boiled soybean milk into the basin holding the coagulator while it is still hot.
6. Stir the mixture 2-3 times, then let it rest for about 5 minutes to firm.

PREPARING ALL-NATURAL JUICES

7. Line a frame with cheesecloth or fibered gauze, then pour the soybean milk into the mold.

Wrap the soybean milk with gauze, put on the frame cover, and press for 15 to 20 minutes with a 1-2kg subject, the soybean curd is ready.

CLEANING & STORAGE

1. Turn the power button to the OFF position, then remove the power plug from the outlet.
Note: Only turn the device OFF after the squeezing cup is completely cleared of all ingredients.
2. When all functions have stopped, hold the juice nozzle, then twist the drum cap toward the opening of the device. Now, it is safe to proceed with disassembly. (Remember, always disassemble the components of the device in the opposite sequence of assembly.)
Note: Promptly clean the juicer after each use. Delayed cleanings can result in dried ingredients crusting to the components, making it difficult to disassemble or clean. This action may also result in diminishing the device's performance.
3. Clean the squeezer, squeezing drum, drum cap, and pushing cylinder with a soft brush and neutral detergent. Dry all components thoroughly.
4. Wipe the main base of the device with a dry, soft cloth.
Note: After extracting pigment rich ingredients such as carrot, spinach, etc., wipe the container surface with oil, and then wash with neutral detergent.

TROUBLESHOOTING

1. Turn the power button to the OFF position, then remove the power plug from the outlet.
Note: Only turn the device OFF after the squeezing cup is completely cleared of all ingredients.
2. When all functions have stopped, hold the juice nozzle, then twist the drum cap toward the opening of the device. Now, it is safe to proceed with disassembly. (Remember, always disassemble the components of the device in the opposite sequence of assembly.)
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Note: After extracting pigment rich ingredients such as carrot, spinach, etc., wipe the container surface with oil, and then wash with neutral detergent.

TROUBLESHOOTING

PROBLEM	SOLUTION
The motor suddenly stopped while the juicer was running	<ul style="list-style-type: none">• Check to ensure the plug is fully inserted in the outlet• Verify that the device is not overloaded and that the motor has not overheated. If the device has been in use for longer than 10 minutes, you may need to allow the motor to cool before resuming.• Try to adjust the power button to the OFF position, then switch the device to REV. This should start reverse operation, which should dislodge any jammed ingredients.
The device is not producing enough juice	<ul style="list-style-type: none">• Different ingredients yield different amounts of moisture, which can affect juice levels.• The freshness of your ingredients can also impact moisture content. Stale fruit and vegetables typically yield minimal amounts of juice.• Ingredients that have been refrigerated for extended periods should be rehydrated in pure water before juicing.• Blend ingredients with low fiber content (such as carrots) with fiber rich ingredients (such as cabbage, celery, and pine needles). Alternate the carrots after juicing the high fiber ingredient, to increase the level of juice extracted.• Verify that the sealing strip is properly positioned, to secure all juice and ingredients.
Imbalance in the liquid to pulp ratio of my juice	Please check whether the sealing strip is assembled properly.
Juice is shooting from the upper component of the main engine	When the sealing strip is not properly assembled, juice will leak from the device. Ensure proper sealing, to prevent this from happening.

PRODUCT SPECIFICATIONS

1	Model	MJ1000
2	Voltage	220-240V
3	Power	200W
4	Frequency	50/60Hz
5	Speed	40-45 RPM
6	Noise	66 db
7	Product weight	3.5 kg
8	Product dimensions	170 x 405 x 170 mm (LxHxP)



Only for EU countries. Do not dispose of electric appliances together with household waste material! In observance of European Directive 2002/96/EC on waste electrical and electronic equipment and its implantation in accordance with national law, electric appliances that have reached the end of their life must be collected separately and returned to an environmentally compatible recycling facility.

WARRANTY TERMS & CONDITIONS (INTERNATIONAL)

This warranty as outlined below solely covers distributors of the Optimum range of products. Please contact your distributor for full product warranty.

Effective as of 1st January 2014

- Optimum® warranties this product against defects in materials and workmanship for a period of 1 year from the original date of purchase, when used in accordance with the accompanying instruction manual.
- Any warranties exceeding this standard period are offered as extended terms by the selling distributor and claimable only through that provider.
- Defects that occur within this manufacturer's warranty period under normal use and care will be repaired or replaced at our discretion only if the selling distributor is unable to do so. This is done solely at our option with no charge for parts. This warranty does not extend to accessories included or purchased separately. Replacements can be offered for major faults, as determined by your distributor and at their own discretion.
- In the event that the goods requiring repair are under warranty, and this distributor is unable to provide the repairs; the customer is responsible for any freight charges to or from Optimum® (or their approved service provider).

- Whilst in transit, the goods are at the owner's risk and any further damage during this transportation is not covered under warranty.
- Customers should ensure that the product being returned is properly packaged, so as to ensure that no damage occurs to the product during transit. To be able to process the warranty claim, ensure you have included an explanation of any problem. Optimum® will not fault-find and will only repair described faults as covered under warranty.
- This full warranty is void if this product has been subject to abuse, negligence, accident, alteration, failure to follow operating instructions, or if the product has been exposed to abnormal or extreme conditions.
- Cosmetic changes that do not affect performance, such as discoloration of parts of the product in the hands of the user or the effects of the use of abrasive cleaners will not be warranted or considered defects. The cleaning or removal of food products along with any damage caused by allowing them to build up is not covered by this full warranty.
- This warranty does not cover normal wear and tear of the product or parts.
- This warranty does not cover any defect caused by an accident, misuse, abuse, improper installation or operation, lack of reasonable care, unauthorized medication, loss of parts, tampering or attempted repair by a person not authorized by Optimum®.
- The warranty will not apply if damage, malfunction or failure resulting from alterations, accident, misuse, abuse, fire, liquid spillage, maladjustment of customer controls, use on an incorrect voltage, power surges and dips, thunderstorm activity, acts of God, voltage supply problems, tampering or unauthorized repairs by any persons, use of defective or incompatible accessories, exposure to abnormally corrosive conditions or entry by any insect, vermin or foreign object in the product.
- This warranty does not cover damage resulting from the use of an alternate power source (e.g. solar, inverter, generator) and the use of these devices to power your appliance is not recommended.
- You must keep your purchase receipt as proof of purchase and as proof of the date on which the purchase was made. The purchase receipt must be presented when making a claim under this warranty.
- In the event the receipt of purchase is not presented, then this warranty is invalid. Consumer Law allows us to request reasonable proof of purchase to service a warranty claim.
- This warranty does not imply, intend to or detract from any consumer rights listed in and able to be enforced from Regulated Consumer Law, any condition which is found to be in breach of the consumer law, the single condition shall be void only and all other conditions remain in place.

CONTACT US

Please contact the distributor located in the country where you made your original purchase for all Support, Servicing and Warranty.

