



Instruction & Recipe Booklet Juice Fusion Slow Juicer - CSJ-300XA

For your safety and continued enjoyment of this product, always read the instruction booklet carefully before using.

IMPORTANT SAFEGUARDS READ ALL INSTRUCTIONS BEFORE USING

When using any electrical appliance, especially when children are present, **basic safety precautions should always be taken to reduce the risk of fire, electric shock and/or injury,** including the following:

- Never leave unattended while cooking to avoid possibility of fire.
- This appliance is intended for **HOUSEHOLD USE ONLY** and similar applications such as:
 - staff kitchen areas in shops, offices & other working environments;
 - farmhouses;
 - clients in hotels, motels and other residential type environments;
 - bed and breakfast settings
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack experience and knowledge unless, they have been given instruction concerning use of the appliance by a person responsible for their safety.
- Do not use this product on sloping or unstable surfaces.
- Avoid contact with moving parts.
- Do not operate this appliance if it has been dropped or damaged (including the cord) in any manner or is not operating correctly.
- The use of attachments not recommended by Cuisinart may be hazardous.
- Do not allow the power cord to come into contact with any hot surfaces, including a stove, or to hang over table edge or counter.
- Before turning the motor on, always make sure juice extractor cover is properly positioned and securely in place. Do not open cover while the juice extractor is in operation.
- On / Off / Reverse switch to the centre position to switch off after each use, and be sure the motor stops completely before disassembling.
- Do not put fingers or other objects into the juice extractor opening while it is in operation. If food

becomes stuck in the opening, use food pusher or another piece of fruit or vegetable to push it down, or turn the motor off and disassemble the unit to remove the remaining food.

- Always make sure the juice extractor cover is properly positioned and secured before motor is turned on. If it is not, the safety interlock will not operate. Do not loosen cover while the juice extractor is in use.
- Not designed for outdoor use.
- Appliance should be plugged into a 230-240V household outlet only.
- Do not use the appliance for anything other than the intended purpose, as outlined in this instruction booklet.
- Do not operate without the pulp container in place.
- Do not operate your appliance in an appliance garage or under a wall cabinet. When storing in an appliance garage, always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.
- Do not place on or near a hot gas or electric burner or in a heated oven.
- Always use the food pusher to push fruit and vegetables into the chute.
- Children should be supervised to ensure that they do not play with the appliance.
- Do not use the appliance if the rotating Juice Strainer or the protecting cover is damaged or has visible cracks.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid hazard.
- Maximum operating period is 15 minutes.

SPECIAL CORDSET

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

Extension cords may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating of the extension cord must be at least as great as the electrical rating of the appliance, and the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be tripped over unintentionally or pulled on by children.

UNPACKING INSTRUCTIONS

- 1. Place the box on a large, sturdy, flat surface.
- 2. Open the box and remove any other literature.
- 3. Lift the packing materials, juicer and accessories out of the box.
- 4. Remove all other parts packed in pulp mold and remove packing materials surrounding those parts. Be sure to check all packing materials for all parts listed in the Parts & Features section on page 4 before discarding.
- 5. Remove any protective or promotional labels from your Juice Fusion Slow Juicer and other parts.

SAVE THESE INSTRUCTIONS

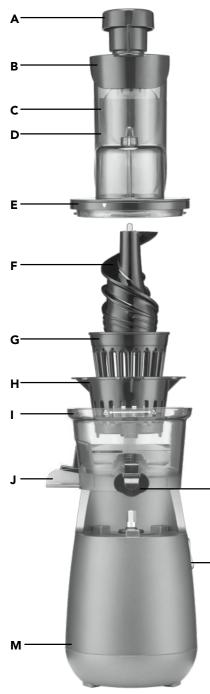
BEFORE THE FIRST USE

Before using the Cuisinart[®] Juice Fusion Slow Juicer for the first time, we recommend you wipe all of the parts with a damp cloth to remove any dirt or dust. Dry thoroughly with a soft, absorbent cloth and handle carefully.

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PARTS & FEATURES



A. Food Pusher

Assists to push ingredients into the food chute.

- **B. Hopper Cap** Lifts for inserting whole foods into the feed chute such as apples and beetroot.
- C. Plate Hopper

Place whole foods onto the hopper plate to be directed into the food chute.

- **D. Feed Chute** Channels ingredients to be juiced.
- E. Juice Bowl Cover
- F. Auger

Slowly rotates to crush and press fruits, vegetables and nuts.

G. Juice Strainer 1

In combination with juice strainer 2, removes pulp for a smooth texture.

H. Juice Strainer 2

In combination with juice strainer 1, removes pulp for a smooth texture.

I. Juicing Bowl

Fresh juice is extracted into the juicing bowl before flowing into the juice jug.

J. Pulp Spout

Dry pulp is ejected through the pulp spout into the Juice Spout with Smart Cap, pulp container placed underneath.

K. Juice Spout with Smart Cap

Juice flows into the juice jug when the smart cap is open. Close the smart cap to close the flow into the juice jug. **Note**: The black smart cap is located with the parts and needs to be assembled.

L. On / Stop / Reverse Switch (REV)

M. Motor Base

N. Juice Jug

Collects up to 1L of fresh juice.

O. Pulp Container

Holds approx 1kg of dry pulp.

P. Cleaning Brush - not shown



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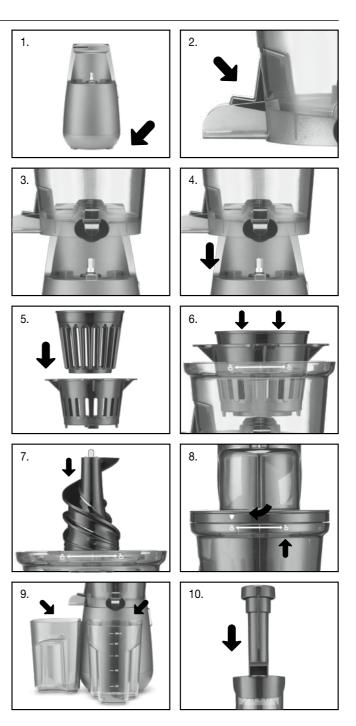
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QUICK TIPS GUIDE

	 Wash all fruits and vegetables immediately after purchasing and store them in the refrigerator. This way they are ready to juice at any time.
	 Always juice fresh fruits and vegetables as soon as possible after purchasing. The longer produce is held, the more nutrients are lost.
December 5 Finite	• All nuts must be soaked prior to juicing.
Preparing Fruits, Vegetables & Nuts.	 Certain fruits should be peeled before juicing. Examples are pineapples, melons, mangoes, papayas, citrus – any fruit with skin that you cannot eat. Also remove all pits and hard seeds from peaches, cherries, mangoes, etc.
	 If cucumbers are waxy, peel them before juicing.
	Completely thaw frozen fruits before juicing. Do not use ice.
	 When making mixed juices and nut "milks," it is best to have the juice spout in the closed position to allow the juice/milk to self-mix prior to dispensing.
	• Juice the softer ingredients before the harder ones.
	• When juicing herbs or leafy greens, juice them in the middle of a combination of ingredients in order to extract the greatest amount of juice.
	 Carrots make a great and tasty base for vegetable juices, and apples do the same for fruit juices.
Juicing Hints & Tips	 Beets and carrots both have a naturally high sugar content, so when added to vegetable juices, they can balance out any bitter flavors juiced vegetables may have.
	• Blend fruit juices with sparkling water or seltzer to make a natural soda.
	 Leave the smart cap open when juicing ingredients that often creates foam during extraction. (e.g. apples, celery)
	 Use your taste to guide you on fruit and vegetable combinations for juices. The recipes provided in this booklet are a guideline, but the possibilities are endless. Experiment to discover your favorite combinations.
	• Extracted juice captures about 95% of the nutrients from fresh fruits and vegetables. Drinking extracted juice is a fast and efficient way for your body to digest and absorb all of those nutrients. Digesting whole fruits can take about an hour; extracted juices take only 15 minutes.
	 Freshly extracted juices are an excellent aid in weight management and in cleanses, which rid the body of toxins.
Healthy Juicing Facts	 Fresh juices should be consumed immediately. They lose nutrients as they sit.
	• Citrus fruit juice is delicious and creamy, and rich in nutrients.
	• The pulp that is separated from the juice has its own health benefits. It is high in fibre and can be used in a variety of ways. See our recipes as guides on how you can incorporate the fibrous pulp into your diet.

ASSEMBLY INSTRUCTIONS

- Place motor base on a clean, flat surface. Make sure the motor base is unplugged from the power outlet (not shown).
- Close the pulp spout. The cap will be securely closed when you hear a click.
- 3. Place the juicing bowl by lining up the fixed columns on the juice container.
- 4. Insert the juicing bowl into the fixed point of the housing.
- Place the inner juice strainer into the outer juice strainer, together this is referred to as the juice strainer assembly.
- 6. Insert the juicer strainer assembly into the juicing bowl aligning the 4 tabs on the strainer with the grooves in the bowl. This should fit firmly in place.
- 7. Place the auger into the juice strainer assembly by pressing down firmly, so it nests securely in place.
- Install the cover onto the juicing bowl. Line up the arrow on the cover with the unlock symbol on the bowl. The cover should be seated evenly on the juicing bowl. Twist the cover clockwise until locked in place.
- Place the juice jug next to the unit under the juice spout, and place the pulp container under the pulp spout.
- Insert the food pusher into the feed tube by aligning the groove in the food pusher with the small indent on the inside of the feed chute.



DISASSEMBLY INSTRUCTIONS

- 1. Press the switch to the STOP position and then unplug the Slow Juicer.
- Make sure the smart cap that stops juice flow is in the closed position is in the closed position. Remove the juice jug.
- 3. Unlock the cover by twisting it counterclockwise and then remove from the juicing bowl. Remove the food pusher from the cover.
- 4. Remove auger, strainer assembly and then juicing bowl.

OPERATING INSTRUCTIONS

- 1. Make sure your Slow Juicer is properly assembled. (See Assembly Instructions, page 6.)
- 2. Plug the power cord into a 230 240V electrical outlet.
- 3. NEVER PROCESS hard nuts, pits and seeds as these can damage the juicer and void the warranty. Hard nuts, pits and seeds can damage the juicer.
- 4. Wash all selected fruits and vegetables.
- Place fruits and vegetables into the feed chute with use of the pusher. Larger items can be added to the feed chute by lifting the hopper cap and placing directly on the plate hopper to juice.
- While many fruits and vegetables will not need cutting, any item with a diameter larger than 7cm will need to be cut.
- Press the switch to the ON position when ready to commence juicing.
 REVERSE - Press the REV switch to reverse the

REVERSE - Press the REV switch to reverse the direction of the juicer to help clear the auger and any clogging in the juicing area. to clear the auger to avoid clogging of the juicing area.

 Ensure the pulp and juice containers are in place before juicing then open the pulp spout and the juicing spout for the juice to flow into the juice jug and the pulp to accumulate in the pulp container.

NOTE: Pay close attention when operating with the juice cap closed. Juice may overflow if the juice collected in the juicing bowl exceeds its capacity.

9. When finished juicing, press the switch to the STOP position to stop the motor.

10. If the machine suddenly shuts down while operating, press the STOP switch first and then press the REVERSE button. To make the food in the auger come up, release and then press the ON switch. Repeat 3 times.

a) When the machine is in reverse, gently press the lid to prevent the lid from becoming loose.

b) If the machine is still not working, disassemble it and then wash before trying again.

CLEANING AND MAINTENANCE

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, as these products will dull, scratch or mar the finish.

For easy cleanup, remove excess pulp from the juice strainer and the lid after each use. RINSE CLEAN and AIR DRY for next use. Vegetables and fruits will harden if left to dry on the unit parts, making it harder to clean.

- Unplug juicer and carefully take it apart, following Disassembly Instructions on this page.
- Rinse all removable parts with cold water.
- Wash the pulp container, juice container, cover, pusher, feed tube with hopper and juice strainer assembly in hot, sudsy water, or on the top rack of dishwasher. Do not use a metal brush or pad.
- Towel-dry all parts.
- Any other servicing should be performed by an authorized service representative.

TROUBLESHOOTING

PROBLEM	SOLUTION
The juicer/motor has stopped during normal operation	 Press the REVERSE switch for 2–3 seconds to release food material stuck inside juicer, then press the ON switch (this can be repeated 3 times).
	• Wait 20 minutes for the motor to cool down, then start the machine again.
	• Use the juicer on a level surface.
Abnormal noises	 Turn the juicer off and check to ensure that it was assembled properly.
	 Add the juicer will make grinding noises when juicing large hard vegetables - this is normal operation.
	• Make sure the power cord is plugged in.
	• Press ON switch to start juicing.
Slow Juicer does not turn on	 Make sure the juice bowl cover is locked into place. The safety switch will stop the juicer operating if not locked in position.
	• Make sure the spout is fully open.
Juice flow is slow	• Press the REVERSE switch for 2–3 seconds to release food material stuck inside juicer, then press the ON switch (this can be repeated 3 times).
	 Soak the food materials in clean water. After the water is fully absorbed, more juice will flow.
Difficulty getting herbs or leafy	• Place them between other ingredients.
greens down the feed tube	• Alternate hard ingredients with softer ones fro best results.
Juice still flowing with unit off	• Make sure the spout is closed all the way.
Unit is on, but juice/pulp not flowing	 Press the REVERSE switch for 2–3 seconds to release food material stuck inside juicer, then press the ON switch (this can be repeated 3 times).

APPROXIMATE YIELD JUICING CHART

FRUIT	AMOUNT	YIELD
Apples	½kg, about 3 small	300ml
Rockmelon (peeled and seeded)	1 cup, cubed (140g)	120ml
Cherries (pitted)	1 cup (140g)	120ml
Grapefruit (peeled)	1 medium to large (about ½kg)	280g
Grapes	½kg (about 2 cups)	280g
Kiwi (peeled)	1 fruit (about 140g)	60ml
Lemon (peeled and cubed)	1 fruit (about 140g)	60ml
Orange (peeled)	1 medium (210ml)	120ml
Papaya (peeled and seeded)	½ fruit (280g)	225g
Peach (pitted)	1 medium (210ml)	120ml
Pear	1 medium (about 210ml)	120ml
Pineapple (peeled)	1⁄2 fruit	about 350ml
Pomegranate (seeds only)	1 cup seeds (170g)	120ml
Strawberries	1 cup	180ml
Watermelon (seedless; peeled)	1 cup, cubed (140g)	120ml
VEGETABLE	AMOUNT	YIELD
Beetroot	1 medium (about 210ml)	120ml
Capsicum	1 medium (about 210ml)	120ml
Cabbage	¼ head (about 225g)	70ml
Carrot	½kg	
	/2Kg	210ml
Celery (2-inch pieces)	4 large stalks (about 340g)	210ml 225g
Celery (2-inch pieces)	4 large stalks (about 340g)	225g
Celery (2-inch pieces) Cucumber	4 large stalks (about 340g) medium to large (about 310g)	225g 180ml
Celery (2-inch pieces) Cucumber Leafy Greens	4 large stalks (about 340g) medium to large (about 310g) 1 handful (about 8 leaves)	225g 180ml 60ml
Celery (2-inch pieces) Cucumber Leafy Greens Parsley	4 large stalks (about 340g) medium to large (about 310g) 1 handful (about 8 leaves) 1 bunch	225g 180ml 60ml about 60ml
Celery (2-inch pieces) Cucumber Leafy Greens Parsley Tomato	4 large stalks (about 340g) medium to large (about 310g) 1 handful (about 8 leaves) 1 bunch 1 medium	225g 180ml 60ml about 60ml 120ml
Celery (2-inch pieces) Cucumber Leafy Greens Parsley Tomato Wheat Grass	4 large stalks (about 340g) medium to large (about 310g) 1 handful (about 8 leaves) 1 bunch 1 medium 55g	225g 180ml 60ml about 60ml 120ml 45ml
Celery (2-inch pieces) Cucumber Leafy Greens Parsley Tomato Wheat Grass NUTS (SOAKED OVERNIGHT)	4 large stalks (about 340g) medium to large (about 310g) 1 handful (about 8 leaves) 1 bunch 1 medium 55g AMOUNT	225g 180ml 60ml about 60ml 120ml 45ml YIELD
Celery (2-inch pieces) Cucumber Leafy Greens Parsley Tomato Wheat Grass NUTS (SOAKED OVERNIGHT) Almonds	4 large stalks (about 340g) medium to large (about 310g) 1 handful (about 8 leaves) 1 bunch 1 medium 55g AMOUNT 1 cup + 1 cup water	225g 180ml 60ml about 60ml 120ml 45ml YIELD about 210ml

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Cuisinart

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