

Live Enzyme Juicer  
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*For a fresh "live" taste that preserves enzymes!*



## Healthyjuicer Electric Frequently asked Questions (FAQ)

Q. What sort of vegetables and fruits can the Healthyjuicer accept?

A. The Healthyjuicer electric is excellent at juicing wheatgrass and can accept all types of vegetables including leafy vegetables such as spinach, lettuce, sprouts and parsley. On firm or fibrous vegetables such as carrots, beets and cabbage, it is best to cut the pieces into small strips and not overload the unit.

Q. How big is the healthyjuicer?

A. The healthyjuicer electric is 15" long by 7" wide and 11" high.

Q. Does the Healthyjuicer electric have an overload protector?

A. Yes, the overload protector is located on the bottom of the juicer and will shut off the juicer when it is blocked for more than 30 seconds. You will need to reset the device by pressing it in if the juicer does not operate.

Q. How long does it take to make a glass of juice?

A. It depends upon what you are juicing and how much you are inserting into the juicer at a time. Typically it will take only a few minutes to make a 1 ounce cup of wheatgrass or 6 ounces of a mixed juice variety such as carrot, apple and celery. Clean up time is only a few minutes also.

Q. Does the juice made from the Healthyjuicer contain any pulp.

A. The juice does contain a small amount of pulp which is an added health benefit. You may use the included strainer to remove any excess pulp if you desire.

Q. Is the juicer durable? What is it made of?

A. The Healthyjuicer is very durable. It is mostly made of Polycarbonate (Lexan) that is almost indestructible (Lexan is used to make bullet proof glass). The auger is made of high density nylon and has a stainless steel insert on the end which is where most of the force and crushing takes place. The inside of the end cap also has a stainless steel insert.

Q. What sort of warranty does the juicer have?

A. The Healthyjuicer electric has an 8 year limited warranty on the motor. It also has a one-year warranty against all other parts malfunctioning due to manufacture defects under normal usage.

Q. Is there an advantage to having the juicer made out of plastic as opposed to metal?

A. Contrary to what most people think, it is actually better to have the juicer made out of plastic. Metal juicers can corrode and dissolve over time as most fruits and vegetables are somewhat acidic.

Q. Can I return the juicer if I do not like it?

A. You may return the juicer if it has not been used. A 10% restocking fee will apply. Postage will not be refunded.

Q. Can the juicer accept peanuts, almonds and other nuts to make nut butters?

A. The healthyjuicer electric can make nut butters from soft nuts such as peanuts, cashews and walnuts.

Q. Does the juicer accept soft fruits such as bananas and avocados?

A. The Healthyjuicer will not extract juice from very soft, low moisture content fruits and vegetables such as bananas, chick peas and avocados, but will make a beautiful puree for guacamole, hummus and baking.

Q. Can you crush ice or frozen fruits and vegetables?

A. It is not recommended that you use the juicer for ice, but frozen fruit can be made into delicious frozen desserts. See instructions for details.

Q. What happens to the seeds in fruits such as grapes when they are juiced?

A. The seeds will be expelled from the front of the juicer along with the excess waste pulp. (you may want to remove larger seeds or if there is a large proportion of seeds to prevent the juicer from becoming clogged)

Q. On certain fruits and vegetables such as apples and tomatoes, there does not seem to be much juice coming out and a lot of the fruit or vegetable remains in the juicing chamber turning into "mush".

A. This problem can occur on certain fruits and vegetables such as apples and tomatoes especially when they are old and have become spongy. They may also have been harvested under poor growing conditions and contain a very low moisture content. Unfortunately these types of fruits and vegetables would not yield much juice from most juicers on the market or would yield a more thick and pasty result. You can however, improve the juice yield on these types of fruits and vegetables with the healthyjuicer by selecting the reverse button every so often. It is also important to make sure the orange auger is used for softer fruits and vegetables.

## • Tips on using the Healthyjuicer

- If you experience juice leaking from the front of the end cap, you may need to tighten the end cap slightly with the included wrench (do not over tighten) this is best done when the body of the juicer is mounted to the base.
- After you finish juicing it is best to slightly loosen the end cap with the included wrench before removing the body for cleaning.
- If the motor stops on the juicer immediately press the stop button. Remove the end cap using the provided

wrench and remove any excess build up of waste from the inside of the cap.

- Make sure the proper augers are used for the appropriate food. Green auger for wheatgrass & leafy fruits and vegetables and the orange auger for most other fruits and vegetables.
- Cutting hard vegetables such as carrots or beets into very thin strips will make juicing them much easier and less strain on the motor.
- If you are unable to turn the locking collar on the healthyjuicer, please make sure the juicing body is fully inserted into the main body and that the washer is inserted into the front cap.
- When juicing citrus fruits such as oranges and lemons you first need to remove the rind.
- When juicing softer fruits and vegetables such as apples, alternate with more fibrous vegetables such as celery to help push the softer pulp through the chamber.
- Enjoy using your Healthyjuicer electric!