

Nutrifaster N450 Commercial Juice Extractor User's Manual



NOTICE: All users of this juicer must understand the **IMPORTANT SAFEGUARDS** section and the contents of this manual. This manual needs to be located in an accessible location for all users.

SEPT. 1, 2013

NUTRIFASTER COMMERCIAL JUICE EXTRACTOR OWNER'S MANUAL

WELCOME

Congratulations on your purchase of a *Nutrifaster*® Commercial Juice Extractor! Now you can serve high-quality, great-tasting juices that your customers will love and ask for again and again. Nutrifaster's technological and engineering expertise has made *Nutrifaster*® juice extractors the best-designed, most powerful and most frequently used juicers in the world. Your *Nutrifaster*® Commercial Juice Extractor has been crafted with the finest materials available to provide you with the top of the line machine. Again, congratulations and welcome!

Inspect your *Nutrifaster* for shipping damages.

When you receive your juicer, inspect the shipping carton for damage, after opening the carton from the top, check for any visible damage to the machine that may have occurred during shipment. If any obvious or concealed damage is noted, file a claim immediately with the carrier. Nutrifaster cannot be responsible for products damaged in shipment if the customer has failed to initiate a claim with the shipping company.

Check box contents.

Ensure that the following items are present. If anything is missing, contact Nutrifaster, Inc. immediately at 1-800-800-2641.

1. User's Manual
2. Machine
 - ON/OFF switch cover guard attached (see photo on page 17)
 - Product information labels attached (see photo on page 17)
3. Wrench with label attached (see photo on page 17)
4. Food Pusher
5. Pulp Tube
6. Sample of "Clean Cut" Cleaner

Disassemble and clean before use.

Before using your juicer, follow the disassembly and cleaning instructions in this manual. In addition, wash the cover thoroughly in hot, soapy water and sponge of the rest of the juicer to remove any dust or particles that may have settled during manufacture or shipping.

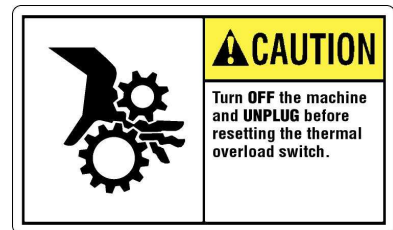
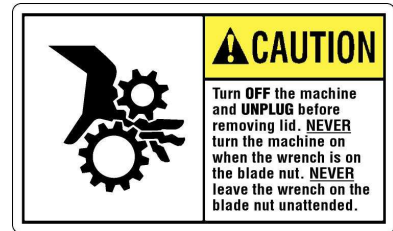
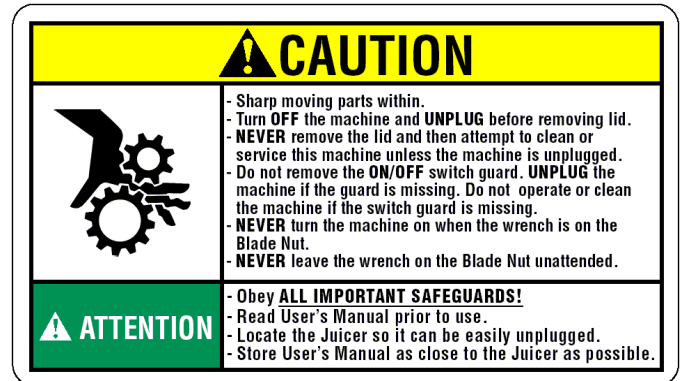
If, after reading this manual, you still have questions about the use of your Nutrifaster Commercial Juice Extractor, we'll be glad to help you. Please contact us at:

Nutrifaster, Inc.
209 South Bennett St.
Seattle, WA 98108
Phone 1-800-800-2641
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TRAINING USERS


















1. It is the owner's responsibility to ensure that **all operators of this machine understand the IMPORTANT SAFEGUARDS section and the contents of this manual. Ensure that all users understand the content of the labels shown on page 17.** Please contact us if you have any questions.
2. Before removing the top of the machine, always turn the switch **OFF**, and **UNPLUG** the machine.
3. The machine should be located at a height that is ergonomic for the users.
4. The **ON/OFF** power switch is to be located in direct view of the users.
5. The electrical outlet for this machine must always be accessible so that the users can easily **UNPLUG** the machine for cleaning, moving, and/or servicing.
6. **NEVER** leave the wrench on the blade nut unattended, nor attempt to operate the machine with the wrench in place on the blade nut.

Please contact us if you have any questions or comments.



IMPORTANT SAFEGUARDS

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

-  **READ ALL INSTRUCTIONS.**
-  Adult supervision is necessary when any appliance is used by or near children.
-  Avoid contacting moving parts.
-  The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
-  Do not use outdoors.
-  **NEVER** Remove, Destroy, or Alter any of the Product Warnings or Guards. Do not operate the machine if the switch guard (see photo on page 17) is not in place protecting the power switch.
-  Always turn **OFF** and **UNPLUG** your juicer before disassembly. Make sure the motor and cutter plate has completely stopped moving before assembling, disassembling or cleaning your juicer.
-  The motor and electrical parts of the machine are not waterproof. To protect against risk of electrical shock, do not put the motor base into water or other liquids. Water contact will seriously damage the motor, bearings and electrical system.
-  Be sure to turn switch to **OFF** position after each use of your juicer. Make sure the motor stops completely before disassembling.
-  Use a dedicated 20 AMP circuit. If your outlet has no ground provision, replace the socket portion of the outlet to provide a safety ground.
-  **Never** alter or defeat the interlock switch.
-  **Never** attempt to remove the blade nut with the power cord plugged in. **Never** leave the wrench on the blade nut unattended. **Never** attempt to switch ON the machine with the wrench placed on the blade nut.
-  Use the power cord carefully. Do not let the power cord hang over the edge of a counter or table. **Never** operate any machine with a damaged cord. Do not alter the power cord by clipping off the ground lead.
-  Always make sure juicer cover is latched securely in place before motor is turned on. Do not unfasten the latches while the juicer is in operation, or when the cutter plate is turning.
-  **Never** use a damaged machine. Do not continue operation if your juicer malfunctions or is dropped or damaged in any manner. Call Nutrifaster, Inc. at 1-800-800-2641 for assistance. Never return your juicer without authorization from a Nutrifaster representative.
-  Do not put your fingers or other objects into the juicer opening while it is in operation. If food becomes lodged in the opening, use the food pusher or another piece of fruit or vegetable to push it down. When this method is not possible, turn the machine **OFF**, **UNPLUG**, and disassemble the juicer. Remove remaining produce and clean the cutter plate and basket.
-  **SAVE THESE INSTRUCTIONS.**


DISASSEMBLING YOUR NUTRIFASTER® COMMERCIAL JUICER EXTRACTOR



1. **TURN OFF AND UNPLUG JUICER.** Make sure the motor and cutter plate have completely stopped before disassembling. Disconnect the pulp ejection tube and remove the food pusher.

2. **UNLATCH AND REMOVE TOP.** Release the top latches by pulling them away from the machine.
Make sure to release both latches at the same time to maintain equal tension. You may need to push one side down where it rests on the interlock switch. Carefully lift the top straight up. Be sure it does not touch the screen basket. Place the top upside-down on a flat, stable countertop.

3. **STABILIZE THE BASKET.** Place your left arm across the top of the basket, and grip the far side of the basket rim with your fingers. Hold the basket steady by applying equal pressure with your forearm and hand. Avoid pressing down on the rim of the basket.

4. **UNSCREW AND REMOVE THE BLADE NUT**  With your right hand, place the head of the wrench on the blade nut. Turn the blade nut counter-clockwise while holding the basket steady with your left arm. To remove the blade nut, use only the special wrench provided with your unit. Always wash the wrench between uses. **NEVER** leave the wrench on the blade nut unattended.

5. **REMOVE JUICING PARTS.** With both hands, carefully lift the basket and cutter plate from the juice pan. Carefully insert your index finger into the center hole of the cutter plate, and lift it out of the basket. The cutter plate blades are sharp, so handle carefully.

6. **REMOVE THE JUICE PAN.** With both hands, lift the juice pan out of the castle and set it upside-down on a flat, stable countertop.

ASSEMBLING YOUR NUTRIFASTER COMMERCIAL JUICE EXTRACTOR



DO NOT PLUG MACHINE INTO AN ELECTRICAL OUTLET UNTIL ASSEMBLY IS COMPLETE. Wear vinyl gloves (as used in food handling) during operation.

1. Sanitize the internal parts (juice pan, basket, blade, and food pusher) in accordance with NSF/ANSI Standards.
2. Install the Juice Pan by placing the spout through an opening in the castle. Point the spout in the direction you wish your juice to be served. Do not touch the inside of the juice pan.
3. Install the Basket and Cutter Plate. Place the cutter plate inside the basket. Align the center hole over the center hub, and lower the parts into the juice pan. Make sure both parts are seated properly on the hub.
4. Make sure the motor shaft is dry, and hand tighten the blade nut on the motor shaft. Hold the screen basket and **use the wrench to tighten the blade nut an additional ¼ turn clockwise**, securing the blade/basket assembly. Do not store the blade nut on a wet motor shaft over night.
5. Store the Wrench. Clean the wrench and return it to its storage place near the juicer. This wrench is specially designed to be used with your Nutrifaster.
6. Wrap a dry dishtowel around the base to cover the Power Switch and Power Cord. Set a waste container under the juice pan spout. Spray approximately 1 pint of sanitizing solution around the perimeter of the basket screen, inside the basket screen, and onto the cutter plate and blade nut. Once done, remove the dishtowel and thoroughly dry the base.
7. Replace the Top. Hold the top over the basket and align the latch strikes with the latches on the castle of the juicer. Carefully lower the top onto the juicer body until it is resting on the castle.
8. Lock the Latches. Hook the inner latch attached to the castle over the latch strike on the top. Assure proper alignment of the latch to latch strike. Lift both the outer latch arms together until the latches lock in place. Ensure even tension on both latches. You should hear an audible **SNAP** sound when properly adjusted. (See page 10)
9. Insert the Pulp Tube into the pulp spout of the lid. (The pulp tube is designed to penetrate the counter top or hang over the edge of the counter. It may also be cut to length if you choose to put a pulp receptacle on top of the counter.) The pulp tube is held in by a thumb screw. Use your hand to adjust the screw, it should be adjusted so that the tube can stay in firmly in place.
10. With receptacles under the juice spout and pulp tube, spray 1 quart of sanitizing solution down the feed chute while the juicer is running. Follow by rinsing the sanitizing solution from the juicer by spraying one-quart tap or distilled water into the feed chute while the motor is running. Allow the juice pan to drain. Dispose of the waste solution.
11. Clean the Pusher with sanitizing solution and rinse thoroughly. The juicer is now ready for operation.
12. Test Before Use. Before use, check to make sure all parts are in proper alignment. Plug your juicer into a grounded electrical outlet and test before use.

OPERATION OF YOUR NUTRIFASTER COMMERCIAL JUICE EXTRACTOR

1. Ensure the machine is fully assembled.
2. Plug it in.
3. Place the juicing container below the juice pan spout.
4. Make sure there is a receptacle for pulp waste under pulp tube.
5. Turn **ON** the machine.
6. Insert prepared produce in the feed tube.
7. Use the Food Pusher to guide produce through the feed tube. ***Quickly push the produce through the juicer.*** While juicing, make sure pulp is being ejected through the pulp tube.
8. Turn **OFF** the machine when not in use. (If the juicer runs continuously for 45 minutes **-not typical-** turn the machine **OFF** and allow 15 minutes for the switches to cool-down.)
9. If not in use for more than 30 minutes, **UNPLUG**, disassemble and rinse the basket under hot water to remove any pulp residue.

CLEANING AND MAINTENANCE

INITIAL CLEANING. To remove miscellaneous residue, disassemble and wash juicer prior to initial use. The machine must be disconnected from the power source and disassembled following the disassembly instructions on page 5. Wash the juice pan, screen basket, cutter plate, blade nut, wrench, and food pusher in Clean Cut per instructions and rinse thoroughly.

DAILY SANITIZING PROCEDURE

THIS PROCEDURE SHOULD BE CARRIED OUT AT THE START OF EACH DAY. BE SURE TO WEAR VINYL GLOVES, AS USED FOR FOOD HANDLING, DURING THIS OPERATION.

1. ALWAYS TURN **OFF** AND **UNPLUG** YOUR JUICER BEFORE SANITIZING.
2. Prepare sanitizing solution. If your are using a liquid sanitizing solution follow the directions on the bottle.
3. Assemble the machine, leaving the top off. Make sure the blade nut is hand tightened the given a ¼ turn with the wrench.
4. Wrap a dishtowel around the base to cover the Power Switch and Power Cord. Set waste container under the juice pan spout. Spray approximately 1 pint of the sanitizing solution around the perimeter of the basket screen, inside the basket screen, and onto the cutter plate and blade nut. Once done, remove the dishtowel and thoroughly dry the base.
5. Thoroughly clean latch assembly, with particular attention to the adjustment thread.
6. Replace the Top. Lock latches. You should hear an audible **SNAP** sound when properly adjusted. (See page 10)
7. Insert the Pulp Tube into the pulp spout of the lid.
8. With receptacles under the juice spout and pulp tube, spray 1 quart of sanitizing solution down the feed chute while the juicer is running. Follow by rinsing the sanitizing solution from the juicer by spraying one quart of clean water into the feed chute while the motor is running. Allow the juice pan to drain. Dispose of the waste solution.
9. Clean the Pusher with sanitizing solution and rinse thoroughly.
10. Test Before Use. Before use, check to make sure all the parts are in proper alignment. Plug your juicer into an electrical outlet and test before use. The juicer is now ready for operation.

NIGHTLY CLEANING WITH A DISHWASHER. All juicing parts (cutter plate, blade nut, juice pan, basket, pusher, and wrench) may be cleaned in the dishwasher. Scrub the basket to remove any loose pulp and ensure the holes are not plugged before putting the parts through the dishwasher.

ATTENTION: IMMERSING, SPRAYING, OR HOSING THE POWER UNIT WILL VOID YOUR WARRANTY. Do not immerse or spray the base and castle sections of the unit with water or other liquids. The base, motor housing, and castle sections should only be cleaned with a damp cloth or sponge. It is important that the rims of the castle and top be wiped thoroughly before assembly. Never spray or wash the exposed shaft of the machine. The motor and electrical parts of the machine are not waterproof. Contact with water or other liquids will damage the motor, bearings, and electrical system.

NIGHTLY CLEANING WITH “CLEAN CUT” CLEANING PRODUCT (strongly recommended)

“Clean Cut” was specifically formulated to remove fruit pectin residue from stainless steel juicing components. It is blended with all natural Earth products and biodegradable elements to provide you with the most effective and the most earth friendly cleaner possible. The elements in this formula are designed to blend into water and physically attack and remove the stains and residues, allowing them to be rinsed and flushed away. “Clean Cut” is biodegradable, odorless, non-flammable and contains no toxic chemicals subject to the reporting requirements of Section 313 of the Emergency Planning and Community Right-to-know Act of 1986 and of 40 CFR 372.

- * Mix 1/2 cup Clean Cut powder in a plastic bucket large enough to hold the juice pan with enough hot water to dissolve it.
- * Put the cutter plate, blade nut, and pusher in the bottom of the bucket.
- * Scrub the basket to remove any loose pulp and ensure that the holes in the basket are not plugged. Place it (upside-down) over the cutter plate.
- * Place the juice pan (upside-down) over the basket.
- * Add enough hot water to cover the parts by two inches. Let the parts soak overnight.
- * In the morning, remove the parts from the solution, scrub the basket to remove any remaining pulp or stains. Rinse basket thoroughly.
- * Clean the juice pan thoroughly to remove all stains. Use a bottlebrush to clean the juice pan spout. Rinse thoroughly.
- * Use a scrub brush to clean the cutter plate. Rinse thoroughly.
- * Thoroughly clean latch assembly, with particular attention to the adjustment thread.
- * Assemble machine as instructed on page 6.

(Clean Cut is available through Nutrifaster, Inc. only. Please feel free to call with any questions regarding this product.)

MAINTENANCE CLEANING DURING THE DAY. If you are using the juicer intermittently, pulp residue may collect and dry on the basket. This may cause vibration during use. To prevent this vibration, remove the basket after more than one half-hour of idle time, scrub the basket with hot soapy water and rinse it under hot water. Before reassembling, make sure all holes are free of any pulp residue.

PROPER CARE OF YOUR BASKET IS ESSENTIAL. Your basket is engineered to provide the finest juice possible. It is constructed with very fine stainless steel, and has been precisely balanced to provide vibration-free operation. Proper cleaning and handling are necessary to ensure the best possible operation of your juicer.

LATCH ADJUSTMENT. The threaded latches on your machine may need future adjustment. The latches should require some pressure when putting the lid on the machine. You should hear an audible SNAP when properly adjusted. To adjust the latch tension, follow these steps:

1. Loosen the hex head nut (7/16" wrench) on the threaded part of the latch several turns.
2. To tighten the latch, turn the stirrup part of the latch clockwise.
3. To loosen the latch, turn the hook part of the latch counter-clockwise.
4. Check the tension. Re-adjust, if necessary.
5. Retighten the hex head nut.

THE 16 BLADE CUTTER PLATE CAN BE RESHARPENED. The cutter plate in your juicer is designed to be resharpened. The 16 cutting blades on the cutter plate should be resharpened when dull. Nutrifaster offers a sharpening service and recommends that the cutter plate be resharpened every 2-4 months under regular use. Please feel free to call Nutrifaster if you have any questions about when to have your cutter plate resharpened.

HOW IT WORKS

The N450® juicer works by centrifugal force. The motor turns the basket and cutter plate at 3,450 revolutions per minute. This causes air to be drawn through the holes in the top and bottom of the machine, forcing air out of the pulp ejection tube.

When the produce is pushed through the hopper, the cutter plate works with the mating plate to shred the produce. The rotation forces the shredded pulp onto the basket screen; then the airflow and rotation passes the pulp across the screen. While the pulp is moving across the screen, the juice is being forced through the holes of the basket into the juice pan and out of the spout. At the same time, the waste pulp is blown out of the pulp ejection tube.

The basket and cutter plate are the critical components in the operation and efficiency of your machine. Therefore, great care must be taken in the handling and cleaning of these parts. A dented or badly stained basket will cause a drop in efficiency of the machine, and if problems aren't corrected promptly, more damage could occur.

The 16 blade cutter plate needs sharpening periodically. When the cutter plate is dull, the operator needs to push harder on the produce which causes the motor to heat up. This can cause premature motor bearing failure. The indications of a dull cutter plate are:

1. **Operator needs to push hard on produce in order to juice it.**
2. **Reduction in juice yield (more produce than usual to make a drink).**
3. **Vibration during juicing (if basket is clean).**
4. **Pulp that is much wetter than usual.**

Nutrifaster offers a sharpening service, please feel free to call if you have any questions about when and how to get your cutter plate resharpened.

A common question is, "Why isn't the pulp *completely* dry?" A centrifugal pulp extraction juicers will not extract 100% of the juice. The only way to extract 100% is by not extracting the pulp - but then you'd have to clean out the basket between every juice extraction. This isn't practical in busy juice bars!

YIELD

Juice yield is governed by a number of things:

1. Freshness of produce
2. Produce in or out of season
3. Organic vs. non-organic produce




If you start noticing drops in yield or performance of the machine, ask yourself the following questions:

1. *Have I changed my produce supplier?*
2. *Is the produce in or out of season?*
3. *Is produce as fresh as usual?*

TROUBLESHOOTING GUIDE

Don't Panic....

Many potential problems can be avoided through proper care and maintenance. If you do experience machine vibration or other problems, consult this guide before calling for service.

TROUBLE	POSSIBLE CAUSE	SOLUTIONS
Machine won't start	<ul style="list-style-type: none"> • No power to machine. 	Turn OFF and UNPLUG . Check circuit breaker. Check plug at outlet (Check the outlet by plugging something else into it.).
	<ul style="list-style-type: none"> • Manual overload protection tripped. 	Turn OFF and UNPLUG . Let machine cool down. Reset manual overload button. See page 13 for instructions.
	<div style="display: flex; align-items: center;"> <div style="margin-right: 10px;">  </div> <ul style="list-style-type: none"> • Damaged electrical cord. </div>	Turn OFF and UNPLUG . Check electrical cord for any breaks in the insulation or open circuits. If problem found call Nutrifaster.
<div style="display: flex; align-items: center;"> <div style="margin-right: 10px;">  </div> <ul style="list-style-type: none"> • Loose electrical wires at switch or switch damaged (if switch is in the ON position). </div>	Turn OFF and UNPLUG . Check wiring at switch. Call Nutrifaster.	
Motor Stops While Juicing	<ul style="list-style-type: none"> • Loss of power to machine. 	Turn OFF and UNPLUG . Check circuit breaker. Check plug at outlet. (Check the outlet by plugging something else into it.)
	<ul style="list-style-type: none"> • Overheating. 	Turn OFF and UNPLUG . Reset manual overload button after machine cools. See page 13 for instructions.
	<div style="display: flex; align-items: center;"> <div style="margin-right: 10px;">  </div> <ul style="list-style-type: none"> • Switch damaged. </div>	Turn OFF and UNPLUG . Call Nutrifaster for replacement switch.

TROUBLE	POSSIBLE CAUSE	SOLUTIONS
Excessive Vibration	<ul style="list-style-type: none"> • Pulp sticking to basket. 	Basket dented or damaged, replace basket. Basket Discolored (brown or green color), clean basket thoroughly, soak overnight in Clean Cut solution (See directions on page 9). Latches loose, tighten latches by turning clockwise. Ensure even tension on both sides. Latch tension uneven; adjust to ensure even tension on both sides. Dull cutter plate, needs resharpening.
Cover rattles or latches come undone.	<ul style="list-style-type: none"> • Loose latches. 	Adjust and or tighten latch arms.
Pulp is too wet.	<ul style="list-style-type: none"> • Holes in basket are clogged. • Dull cutter plate. 	Clean basket (see instructions for Clean Cut). Sharpen cutter plate.
Pulp does not exhaust, but no vibration problems.	<ul style="list-style-type: none"> • Clogged discharge opening. 	Clean out pulp discharge tube.

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MOTOR RESET PROCEDURE

The motor has an automatic safety shut-off to avoid overheating. When it detects an overload, it automatically cuts off the power. It will not reset itself. There is a manual reset push button on the base of the motor.

If your machine turns off while in use, allow the machine 15 minutes to cool.

To reset, switch **OFF** the machine and **UNPLUG** cord from outlet. Disassemble machine per instructions on page **5**. Turn the machine upside down so it is sitting on the castle. The red reset switch on the bottom of the motor is accessible through the hatch on the base screen. Loosen the phillips screw and slide the hatch to expose the switch. Firmly push on the red switch (you may hear an audible **CLICK** sound). Slide the hatch door back into position and tighten the phillips screw. Turn the machine upright and reassemble per instructions on page **6**. If the machine stalls again, contact Nutrifaster at 1-800-800-2641.

TIPS ON JUICING

THE SAFE HANDLING, CLEANING, AND PROCESSING OF FRUIT/VEGETABLE, AND THE PROPER CLEANING AND SANITIZING OF EQUIPMENT ARE ESSENTIAL TO HELP REDUCE THE RISK OF FOOD BORNE ILLNESS. **CONSULT YOUR LOCAL HEALTH DEPARTMENT TO DETERMINE THE ADEQUATE METHODS OF CLEANING AND STORING THE PRODUCE PRIOR TO JUICING, AND STORING YOUR JUICES AFTER JUICING.** THE FOLLOWING ARE SOME RECOMMENDATIONS TO REDUCE RISK:

- * YOU NEED TO WASH ALL FRUIT/VEGETABLES IN CLEAN FRESH WATER. YOU MAY WISH TO DIP FRUITS AND VEGETABLES IN A CHLORINE BLEACH SOLUTION FOR 3-5 MINUTES AND THEN RINSE THEM OFF. USE ONE TEASPOONFUL OF BLEACH PER GALLON OF COOL WATER. RINSE OFF FRUIT/VEGETABLES AFTER DIPPING IN BLEACH. ITEMS SUCH AS CARROTS AND OTHER ROOT VEGETABLES CAN BE PEELED AS A PRECAUTIONARY MEASURE.
- * WASH YOUR HANDS THOROUGHLY BEFORE HANDLING CLEAN FRUIT/VEGETABLES
- * YOU NEED TO WASH, RINSE, AND SANITIZE UTENSILS/KNIVES BEFORE CUTTING FRUIT/VEGETABLES. SEPARATE CUTTING BOARDS FOR FRUITS AND VEGETABLES ARE NEEDED UNLESS CLEANING/SANITIZING OCCURS BETWEEN EACH USE.
- * IF YOU DO NOT DRINK THE JUICE IMMEDIATELY, PUT IT IN THE REFRIGERATOR OR ON ICE. STORE JUICE AT 45 DEGREES F. OR BELOW DURING REFRIGERATED STORAGE OR ICED STORAGE. REPLENISH ICE AS IT MELTS. TO KEEP THE PRODUCE COLD THE LEVEL OF ICE MUST BE WITHIN 1 INCH OF THE TOP OF THE CONTAINER.
- * THOROUGHLY CLEAN JUICE MACHINES ACCORDING TO THE INSTRUCTIONS IN THIS MANUAL.
- * WEAR GLOVES SUITABLE FOR PRODUCE HANDLING DURING PREPARATION AND JUICING.
- * CITRUS FRUIT SHOULD BE CUT JUST A LITTLE LARGER THAN THE FEED HOLE SO FOOD CAN BE WEDGED IN AND THEN PUSHED THROUGH WITH THE FOOD PUSHER.
- * ALL OTHER PRODUCE SHOULD BE CLEANED AND CUT TO FIT THE HOPPER. THE LARGER THE BETTER; LESS PREP = HIGHER EFFICIENCY.
- * ON MIXED DRINKS, ALTERNATE PRODUCE GOING THROUGH THE HOPPER. FIRMER VEGETABLES SHOULD FOLLOW LEAFY GREENS, APPLES, AND STRINGY VEGETABLES SUCH AS CELERY.
- * ALWAYS END WITH FIRMEST PRODUCE, AND PUSH THROUGH FAST AND HARD. THIS HELPS IN THE PULP EXTRACTION.
- * THE MOTOR IN THE N450® IS A HEAVY-DUTY INDUSTRIAL MOTOR. IT IS DIFFICULT TO OVERLOAD IT IN THE JUICING APPLICATION, SO PUSH FOOD THROUGH FAST. NOT ONLY DOES THIS HELP IN EXTRACTION, IT INCREASES EFFICIENCY.
- * DO NOT BUNCH UP LEAFY GREENS AND PUSH THROUGH. THIS WILL CAUSE STRESS TO THE MOTOR. INSTEAD USE A FEW LEAFS AT A TIME AND WHEN POSSIBLE JUICE WITH HARDER VEGETABLES.
- * ORANGES AND GRAPEFRUIT: PEEL OFF THE BITTER TASTING ZEST, LEAVING THE WHITE PITHY PART ON. THE PITH CONTAINS BIOFLAVONOIDS AND VITAMIN C.
- * TROPICAL FRUITS SUCH AS KIWI AND PAPAYA SHOULD BE PEELED. THEY ARE OFTEN GROWN IN FOREIGN COUNTRIES WHERE CERTAIN FERTILIZERS, ILLEGAL IN THE US, ARE STILL BEING USED.
- * PINEAPPLES - JUST SCREW OFF TOP, SLICE REMAINDER INTO LONG STRIPS, LEAVING HUSK ON IF THE FRUIT HAS BEEN SANITIZED. ALWAYS JUICE THE HARDER CORE OF THE PINEAPPLE LAST. THIS HELPS IN THE PULP EJECTION.

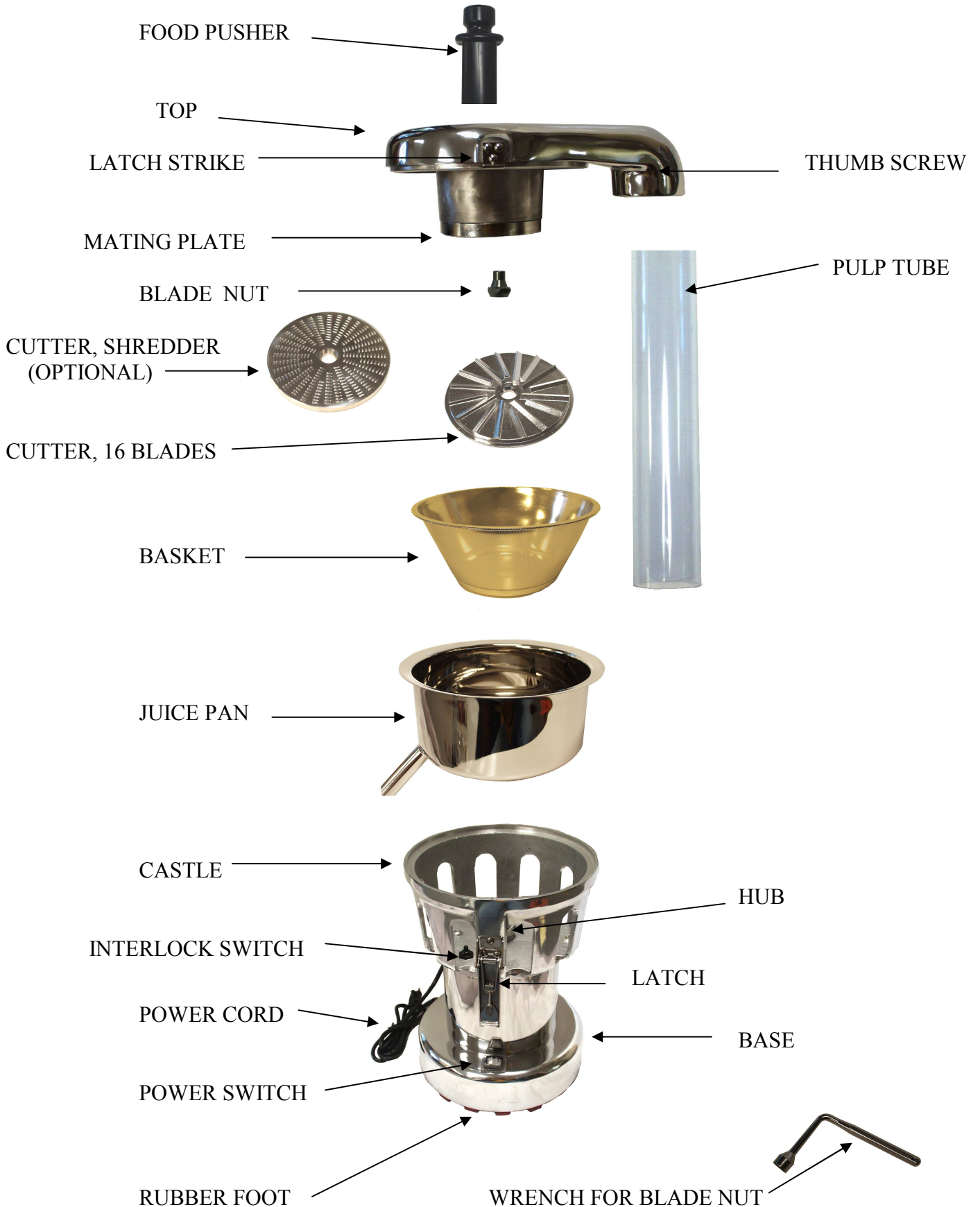
* THE MOST FREQUENTLY ASKED QUESTION IS: DO WE NEED TO CLEAN MACHINE OUT AFTER EVERY USE WHEN SWITCHING FROM ONE DRINK TO ANOTHER?

THE SIMPLE ANSWER IS NO. THERE ARE THREE WAYS TO AVOID TAINING:

1. PUSH THROUGH A QUARTER OF AN APPLE BETWEEN DRINKS. APPLE HAS A VERY SUBTLE TASTE AND WILL NOT BE TASTED IN THE NEXT JUICE.
2. BEFORE MAKING THE NEXT JUICE, PUSH A PIECE OF THE MAIN INGREDIENT THROUGH FIRST, CATCHING JUICE IN A WASTE CUP OR CONTAINER.
3. POUR WATER SLOWLY THROUGH THE FOOD CHUTE BEFORE MAKING THE JUICE. THE MOTOR IS SEALED SO NO HARM CAN BE DONE. THIS IS THE MOST COST-EFFICIENT METHOD.

IF YOU HAVE ANY QUESTIONS, PLEASE CALL NUTRIFASTER, INC. AT 1-800-800-2641.

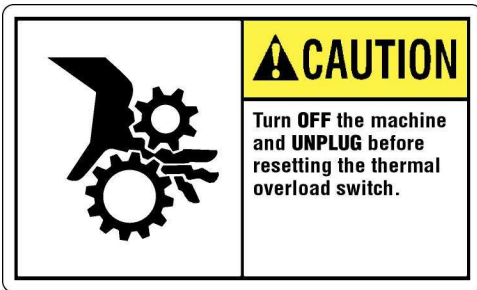
PARTS DIAGRAM



NUTRIFASTER COMMERCIAL JUICE EXTRACTOR – MODEL N450

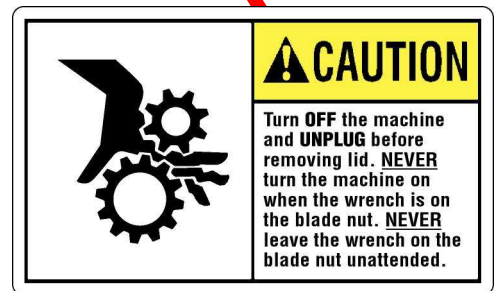
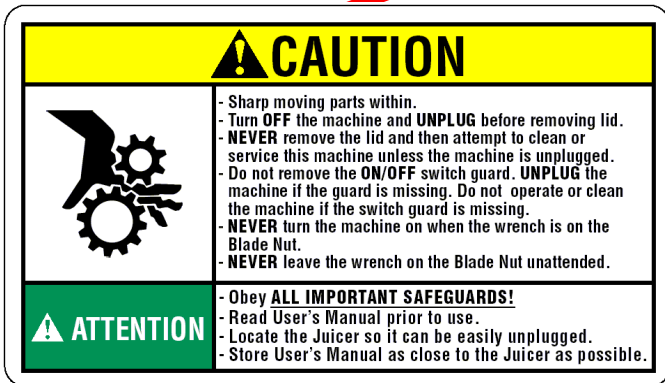
PRODUCT LABEL LOCATIONS

CAUTION – Sharp moving parts within. Turn off the machine and unplug before removing lid.



(Located underneath, on Base Screen Enclosure)

SWITCH GUARD and SPLASHGUARD IN PLACE



IF THE SWITCH GUARD OR SPLASHGUARD IS MISSING OR DAMAGED, PLEASE CONTACT NUTRIFASTER FOR REPLACEMENT.

IF ANY LABELS ARE MISSING OR ILLEGIBLE, PLEASE CONTACT NUTRIFASTER FOR REPLACEMENT LABELS.

ONE YEAR LIMITED WARRANTY

Call Us for Help, Repair or Replacement
1-800-800-2641

Nutrifaster, Inc.'s warranty policy for the N450® Commercial Juice Extractor covers **one year on parts, and 90 days on labor**. For one year from the date of purchase, Nutrifaster warrants your machine against defects in parts and workmanship, and will, at its option, replace parts at no charge.

During the first three months of this limited warranty period, Nutrifaster, Inc. will, at its option, repair or replace this product with no charge for labor or parts. Cost of round trip shipping to Nutrifaster, Inc. is not included. This limited warranty excludes normal wear and tear on the cutter plate and pulp tube. **This warranty extends only to the original purchaser, and is not valid outside the United States.**

Most often, operational questions can be addressed over the telephone; please call Commercial Operations for assistance. If appropriate, we may authorize you to return the machine for our review. You must receive a Return Authorization Number *before* returning the juicer, postage-paid and insured, to Nutrifaster, Inc. Upon review, we may repair your used machine or replace it with a comparable, reconditioned juicer. Please note: You must pay the shipping costs to return the juicer to Nutrifaster, Inc. We will cover the expense for returning the repaired or replaced juicer to you.

THE FINE PRINT (LIMITATIONS)

Follow Directions and Use the Juicer Properly - Failure to do so will void your Warranty.

Your warranties do not apply if your juicer is found to have been abused, mishandled, damaged from service by non-authorized repair services, tampered with, or damaged by your negligence, accident or misuse. Your warranty does not cover damages incurred in transit to us; please use adequate packaging and insure your shipment to protect against loss.

Under no circumstances shall Nutrifaster, Inc. be liable for any loss or damage (direct, indirect, incidental, special, consequential, or punitive) arising out of or in connection with the use of this product. Nutrifaster, Inc.'s liability shall not exceed the purchase price paid. The warranty terms and remedies are in lieu of any and all other warranties, express or implied, including warranties of merchantability and fitness for a particular purpose. (Some states do not allow the limitation or exclusion of incidental or consequential damages, so the above limitation or exclusion may not apply to you.)