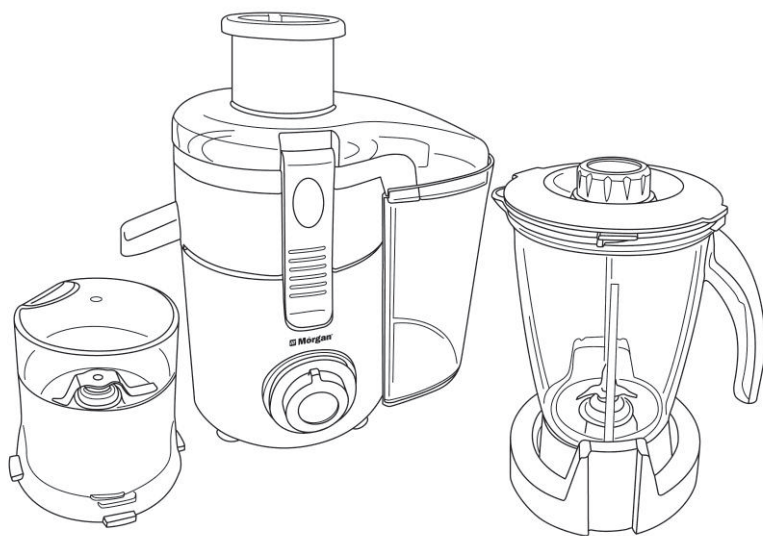




USER MANUAL



**3 in 1 Juicer
Blender & Grinder**

MJB-ALEXIS

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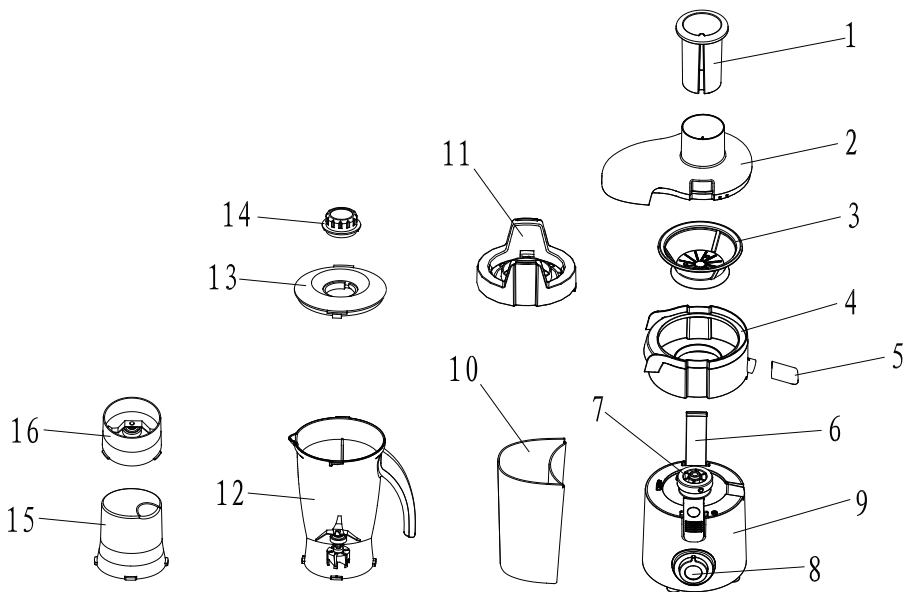
Troubleshooting

SAFETY PRECAUTIONS

When using the appliance, especially when children are present, basic Safety precautions should always be followed including the following:

1. Read all instructions carefully before using the appliance.
2. Check that the voltage range given on the appliance-rating label corresponds with your main voltage.
3. This appliance is suitable for normal household use only and not for commercial use.
4. 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 have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
5. Children being supervised not to play with the appliance.
6. This product must not be left unattended while it is connected to the main supply.
7. Use the appliance only on a level working surface.
8. Do not hold the appliance on the slant while it is working.
9. Use only the push rod to push food into the head cover.
10. Never put your fingers in the head cover.
11. The appliance has a built-in overheating protector that will turn off the power immediately when the motor is overheated or overloaded due to prolonged operation. If this happens, switch off power and allow unit to cool down (about 30 minutes) before resuming operation.
12. The use of attachments parts which not recommended may cause fire, electrical shock, or risk of injury.
13. Never open the cover before the motor has stopped. Never immerse the motor base in water; wipe with a damp cloth to clean it.
14. Unplug the unit when not in use and whenever you clean or move the unit.
15. Repairs on electrical appliances or the supply cord, it must only be done by authorized service personnel. Faultily, unqualified repair work may cause accidents or injury to the user.

PARTS IDENTIFICATION



Parts No.	Parts Name	Function Information
1.	Push Rod	In putting in the food material, softly press them against the juice extraction net to improve the juicing efficiency.
2.	Head Cover	Connected with the machine body, plays an important role in juicing and safety protection.
3.	Juice Extraction Net	The cutter at the bottom of the juice extraction net minces fruits and vegetables, with the juice extraction net on the side filtering the juice and separating the juicing pulp.
4.	Central Ring	Receive and export the juice separated by the juice extraction net.
5.	Juice Flowing Nozzle	Let juice in the central ring to flow to the juice cup.

PARTS IDENTIFICATION

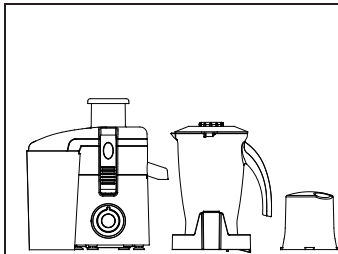
6.	Plate Buckle	Used to control the connection between the head cover and the machine body.
7.	Motor Wheel	Used to connect the juice extraction net and allow it automatically centering, easy for access.
8.	Knob Switch	The switch is used to control the working status of the product, with four gears: the reset, inching, low speed and the high speed gear.
9.	Machine Body	It is the key part of the machine, inside it with motor-the power source providing the power.
10.	Pulp Container	Receive and collect pulp separated by the juice extraction net.
11.	Central Holder	Use to connect the main frame and the big and small cup and allow them working smoothly.
12.	Blender	Use to collect and process ingredients, inside the cup with stirring knife, which can be used for soy-bean milk, juice and pomade.
13.	Blender Cover	Used to cover the blender for safety and cleaning protection, especially for the prevention of juice over flow in operation.
14.	Small Measuring Cup	Used to measure the food material.
15.	Grinder cup	Used to collect the food material and process food in combination with the grinder blade holder .
16.	Grinder Blade Holder	Used to grind ingredients and in combination with the grinder cup, to product the dry powder, bean flour and pepper powder etc.

SPECIFICATIONS

Rated Voltage	220-240V~
Rated Power	250W
Frequency	50/60Hz

USAGE

Please clean the parts contacting the ingredients completely before using the product.



Gear

P- :Inching gear

0- :Shut off and stop

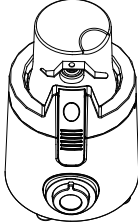
1- Low speed gear, applicable to process soft fruits and vegetables, such as watermelon, tomato, cucumber and strawberry.

2-High speed gear, applicable to process all fruits and vegetables.

Select knife holder/cup body

Function	Figure	Compound mode	Usage
Mixing		Machine body+ Central ring+ Blender + Blender cover +Small measuring cup.	Used to produce juice and blending.

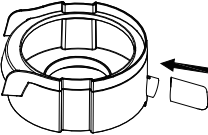
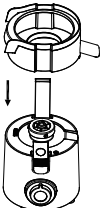
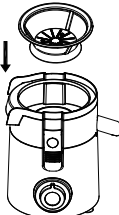
USAGE

Dry Grinding		Machine body+ Central ring+ Grinder blade holder with Grinder cup.	Used to smash and grind dry ingredients and make dry powder, bean powder and pepper powder etc.
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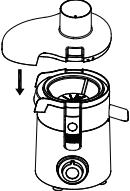
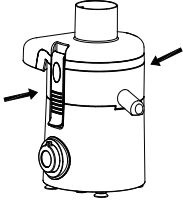
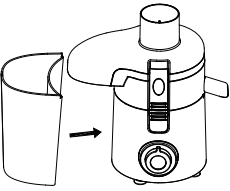
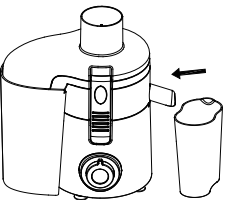
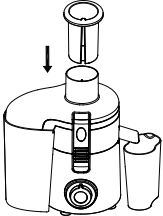
OPERATING INSTRUCTIONS

This product is equipped with dual security system and it will not start working before all the parts and component are in correct installation status.
Please install and use the product as follows:

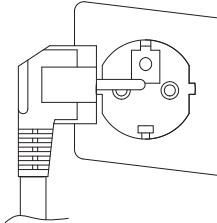
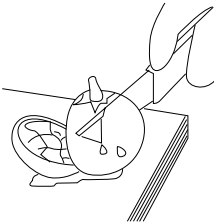
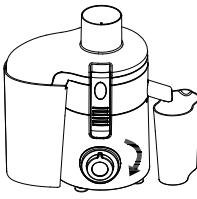
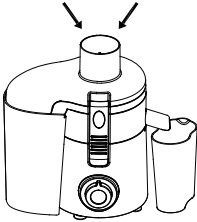
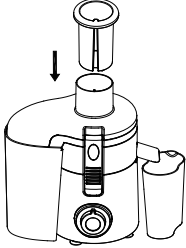
Juicing function:

	1	Align the juice flowing nozzle with the juice outlet of the central ring and install them.
	2	Put central ring on the machine body.
	3	Put juice extraction net into the central ring, and confirm it in the right place of the motor wheel. (Before using, please check if any damage to the net, if any, please stops using and contact our customer service department nearby immediately).

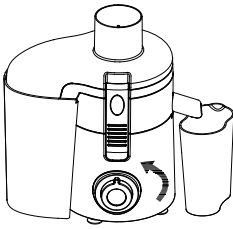
OPERATING INSTRUCTIONS

	4	Install the head cover on the machine body, and install it in the right place according to the giving direction on the cover.
	5	Button up the plate buckle with the double concave trough on the head cover, press down the buckle, and the sound of “click” means successful installation or it fails to work.
	6	Install the pulp container on the machine body.
	7	Put juice cup under the juice flowing nozzle.
	8	Align the trough of push rod with the direction inside the feed port on the head cover and push the rod into it.

OPERATING INSTRUCTIONS

	9	Power on, ready to work. (Confirm the switch on the close status before power on)
	10	Wash fruits and vegetables, slice into pieces (with kernel, hard seeds, thick skin or hard shell shall be removed)
	11	Start the switch; product starts working with working time less than 1 minute.
	12	Feed fruits and vegetables prepared into the feed port.
	13	Push pieces of fruits and vegetables gently into the feed port with push rod. Too excessive of force implied on the rod may affect the juicing effect. (Keep your fingers or other objects away from the feed port; please power off to clean, if full, the pulp container or juicing cup.)

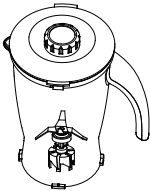
OPERATING INSTRUCTIONS



14

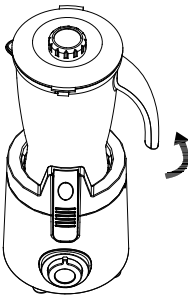
After completion of processing ingredients and no juice flowing from the nozzle, shut off switch and power off, and remove juicing cup away from the nozzle after the motor and juice extraction net completely stops working. (Drink juices when it is fresh, as its taste and nutritive value may be affected by long Exposure to the air.)

Mixing-use of Blender



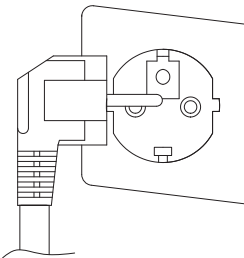
1

Slice ingredients into small pieces with size of 2cm, and feed them into the blender;
Cover blender and screw upland place the small measuring cup into the upper mouth of the blender cover.



2

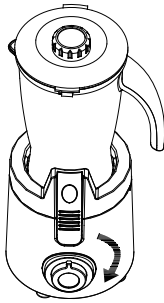
Place central holder on the machine body, buckle up the front and back buckles, and tighten mixing cup on the central ring.



3

Power on, select gear, and start working with working time less 1 minute.

OPERATING INSTRUCTIONS



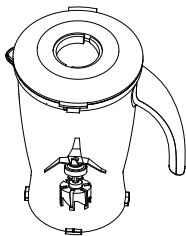
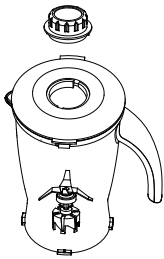
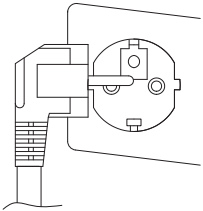
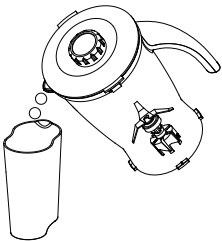
4

After completion of process, shut down switch and switch off power, remove blender cover, pour out ingredients from the blender.

Note:

- Do not feed ingredients with temperature high than 80°C into blender.
- Quantity of ingredients added to the blender shall not exceed its maximum scale, otherwise may affect the grinding effect and service life of the product.
- When the product is in operation, feed ingredients into the feed port on the blender cover.
- It is ideal to slice solid ingredients into small pieces before processing.
- In case of any accidents, it is forbidden to put fingers into the blender in operation.
- It is forbidden to operate the product with blender uncovered.
- If the process effect in 1 minute were short of your requirement, please power off and reprocess 2 minutes later, which is conducive to prolong its service life.

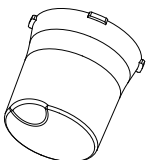
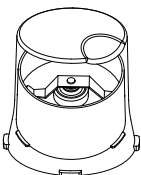
Mixing-use of mixing cup

	1	Cover the big cup and tighten it.
	2	Feed ingredients (measured by the measuring cup) into mixing cup via the feed port of the big cup cover. In producing soya-bean, milk, it is required to measure soaked wet beans with measuring cup with maximum 2 full cups for each process, then add water with water level under the scale line 1000ml.
	3	Power on, select gear and start working with working time less 1 minute.
	4	After completion of process, shut down switch and switch off power, remove mixing cup cover from central holder, then align the juicing outlet of the mixing cup cover with the mixing cup mouth and pour out ingredients from the mixing cup. Raw soya-bean milk shall be boiled before drink.

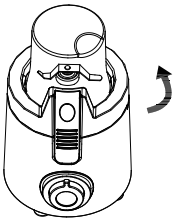
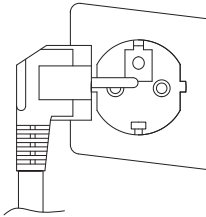
Note:

- Before power on, please confirm the blender correctly covered and the measuring cup correctly tightened or pressed tightly.
- Do not feed ingredients with temperature high than 80°C into blender.
- Quantity of ingredients added to the cup shall not exceed its maximum scale, otherwise may affect the grinding effect and service life of the product.
- It is forbidden to operate the product with blender uncovered.
- When the product is in operation, feed ingredients into the feed port on the blender cover.
- Before adding to soya-bean milk, dry ingredients, such as soybean, shall be soaked and softened, Ingredients with much quantity shall be processed neither with nor than once.
- If the process effect in 1 minute were short of your requirement, please power offhand reprocess 2 minutes later, which is conducive to prolong its service life.

Dry grinding-use of Grinder

	1	Quantity of ingredients added to the grinder shall not exceed its maximum scale (for soybean, 80g being the maximum scale line), otherwise may affect the grinding effect and service life of the product.
	2	Tighten the grinder blade holder with the grinding cup.

OPERATING INSTRUCTIONS

	3	<p>Place central ring on the machine body, buckle up the front and back buckles, and tighten the grinder on the central ring.</p>
	4	<p>Power on, select gear, and start working with working time less 1 minute.</p> <p>After completion of process, shut down switch and switch off power, remove grinder from central ring.</p> <p>Grab and shake the grinder blade holder gently, let ingredients fall into the cup, then unscrew the holder, pour out ingredients.</p>

Note:

- Clove, star anise and fennel shall be processed in combination with other ingredients, otherwise may abrade the cup.
- The cup may discolor in processing clove, star anise, fennel and cinnamon.
- Dry grinding cup shall not be used to process ingredients with much fluids and moisture, such as fruits and juices etc.
- During consecutive ingredient processing, cup and knife holder shall be cleaned before each process, and prevent the loosening condition between the holder and the cup.
- Dry grinding function shall not be applicable to such super hard gradients as nutmeg.
- If the process effect in 1 minute were short of your requirement, please power offhand reprocess 2 minutes later, which is conducive to prolong its service life.

OPERATING INSTRUCTIONS

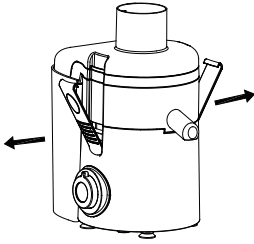
Selection of fruits

1. Select fresh fruits and vegetables: containing much juice; suitable fruits conclude: pineapple, beetroot, celery stick, apple, cucumber, spinach, melon, tomato, mandarin orange and grape etc.
2. Fruits and vegetables with thin skin are not required to peel but those with thick one such as mandarin orange, pineapple and raw beetroot. Citrus fruits' seeds, which may cause bitter taste to juice, shall be removed.
3. In squeezing apples, concentration of apple juice depends on the type of apple you selected; clear juice can also be squeezed out from apples with much juice, you can select the type of apple to be squeezed according to your needs.
4. The freshly-squeezed apple juice, which may turn to brown quickly, can be added several drops of lemon juice to slow down discolor.
5. Leaves and steams (such as lettuce) can be put into food processor for juicing.
6. Fruits containing starch such as banana, papaya, avocado, figs and mango are not suitable to be put into food processor to make juice.

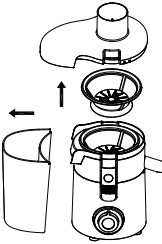
CARE AND CLEANING

	1	It is required to shut down switch and power off before using.
	2	Timely cleaning is necessary after using the product.
	3	Wet cloth can be used to clean the outside part of machine body which shall not be placed or washed in water or other liquids.
	4	The product should be placed in dry place and away from ultraviolet rays.
	5	Product shall be clean and dry before storage.
	6	Each dismountable part can be cleaned according to following steps:

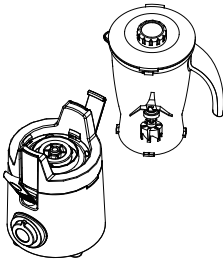
CARE AND CLEANING



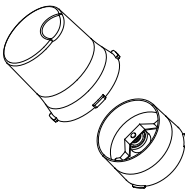
- 1 Remove the push rod and open the buckle.



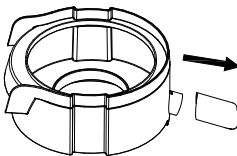
- 2 Take off the head cover, juice extraction net, pulp container and central ring in proper order.



- 3 Dismantle the mixing cup (or dry grinding cup/mincing cup), open the buckle of machine body, and take out the central seat.



- 4 Dismantle dry grinder blade holder.



- 5 Take off the juice flowing nozzle, clean and install it.

TROUBLESHOOTING

Fault Phenomena	Cause Analysis	Troubleshooting
Unable to start switch or product fails to work.	<ol style="list-style-type: none"> 1. Improper installation of Central ring. 2. Head cover installed in wrong Place. 3. Motor thermal control protection 	<ol style="list-style-type: none"> 1. Install central ring In proper place. 2. Install head cover In place. 3. Restart it after stopping 20-30 Minutes.
For the first few time of use, the motor will give a bad burned smell.	It is normal	Send the product to our company's maintenance point nearby if the product gives off unpleasant smell event after repeated use.
Halting when in service.	<ol style="list-style-type: none"> 1. Under voltage 2. Excessive ingredients 3. Push the rod with excessive force 	<ol style="list-style-type: none"> 1. Check if under voltage 2. Disconnect power, take out the surplus Ingredients. 3. Push the rod Gently.
Much pulp contained in the juice	Juice extraction net Damaged.	Replace the net.
Low quantity of juice	<ol style="list-style-type: none"> 1. Much pomp ace in The net. 2. Press the push rod with excessive force 	<ol style="list-style-type: none"> 1. Clean the net. 2. Press the push rod with proper

TROUBLESHOOTING

Abnormal vibration or big noise.

1. Improper installation of juice extraction net and poor running Balance.
2. Unstable placement of product or come off Of foot pad.
3. Excessive ingredients

1. Install juice extraction net in Proper place.
2. Place product stably or install the foot pad in proper Place.
3. Disconnect power and take out surplus ingredients



This marking indicates that this product should not be disposed with other household wastes throughout the nation. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.



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