

GASTROBACK 40117

Gastroback Pro Vital 40117 Centrifugeuse Juicer User Manual

Model: 40117

INTRODUCTION

This user manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your Gastroback Pro Vital 40117 Centrifugeuse Juicer. Please read these instructions carefully before first use and keep them for future reference.

The Gastroback Pro Vital 40117 is designed for extracting juice from whole fruits and vegetables quickly and efficiently, thanks to its powerful 700W motor and XL filling chute.

IMPORTANT SAFETY INSTRUCTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury to persons.

- Read all instructions before operating the appliance.
- Do not immerse the motor base in water or other liquids.
- Ensure the appliance is properly assembled before use.
- Keep hands and utensils out of the feed chute during operation to prevent injury.
- Always unplug the juicer from the power outlet when not in use, before assembling or disassembling parts, and before cleaning.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner.
- This appliance is for household use only.

PRODUCT COMPONENTS

Familiarize yourself with the parts of your Gastroback Pro Vital 40117 Centrifugeuse Juicer.



Figure 1: Fully assembled Gastroback Pro Vital 40117 Centrifugeuse Juicer with a measuring cup. This image shows the main unit, including the motor base, juice spout, pulp container, and feeding chute.



Figure 2: Close-up view of the stainless steel micro-sieve filter basket. This component is crucial for separating pulp from juice, ensuring fine juice extraction.



Figure 3: The extra-large (XL) feeding chute, demonstrating its capacity to accommodate whole fruits like apples without pre-cutting. The chute has a diameter of 75mm.

- **Motor Base:** Contains the 700W multi-motor.
- **Pulp Container:** Collects discarded pulp, dishwasher safe.
- **Juice Container:** Transparent container for collecting extracted juice.
- **Feeding Chute:** XL (75mm diameter) for whole fruits and vegetables.
- **Micro-sieve:** Stainless steel filter for fine juice.
- **Lid:** Secures the components during operation.
- **Pusher:** Used to guide fruits and vegetables down the feeding chute.

SETUP AND ASSEMBLY

Before first use, wash all removable parts (pulp container, juice container, lid, micro-sieve, pusher) in warm soapy water, rinse thoroughly, and dry. The pulp container is dishwasher safe.

1. Place the motor base on a stable, flat, and dry surface.
2. Insert the micro-sieve filter basket securely into the motor base. Ensure it clicks into place.
3. Place the lid onto the motor base, aligning the locking mechanism.
4. Attach the pulp container to the side of the juicer, ensuring it is properly seated to collect pulp.
5. Position the transparent juice container under the juice spout.
6. Insert the pusher into the feeding chute.
7. Plug the power cord into a suitable electrical outlet (230V).

OPERATING INSTRUCTIONS

Follow these steps for optimal juicing results.

1. Prepare your fruits and vegetables. While the XL chute allows for whole items, remove large seeds (e.g., peach pits) and hard skins (e.g., pineapple, melon). Wash all produce thoroughly.
2. Ensure the juicer is correctly assembled and plugged in.
3. Turn on the juicer using the power switch. The 700W multi-motor will start.
4. Gradually feed fruits and vegetables into the feeding chute. Use the pusher gently to guide them down. Do not force produce into the chute, as this can strain the motor.
5. The fresh juice will flow into the juice container, and the pulp will be collected in the pulp container.
6. Once juicing is complete, turn off the juicer and unplug it from the power outlet.

Tips for Best Results:

- For maximum juice yield, feed produce slowly and steadily.
- Juice softer fruits (like berries) alternately with harder fruits (like apples) to prevent clogging.
- Consume fresh juice immediately for the best taste and nutritional value.



Figure 4: The juicer in operation, surrounded by fresh fruits and vegetables, with a glass of freshly extracted juice. This illustrates the appliance's primary function in a kitchen setting.

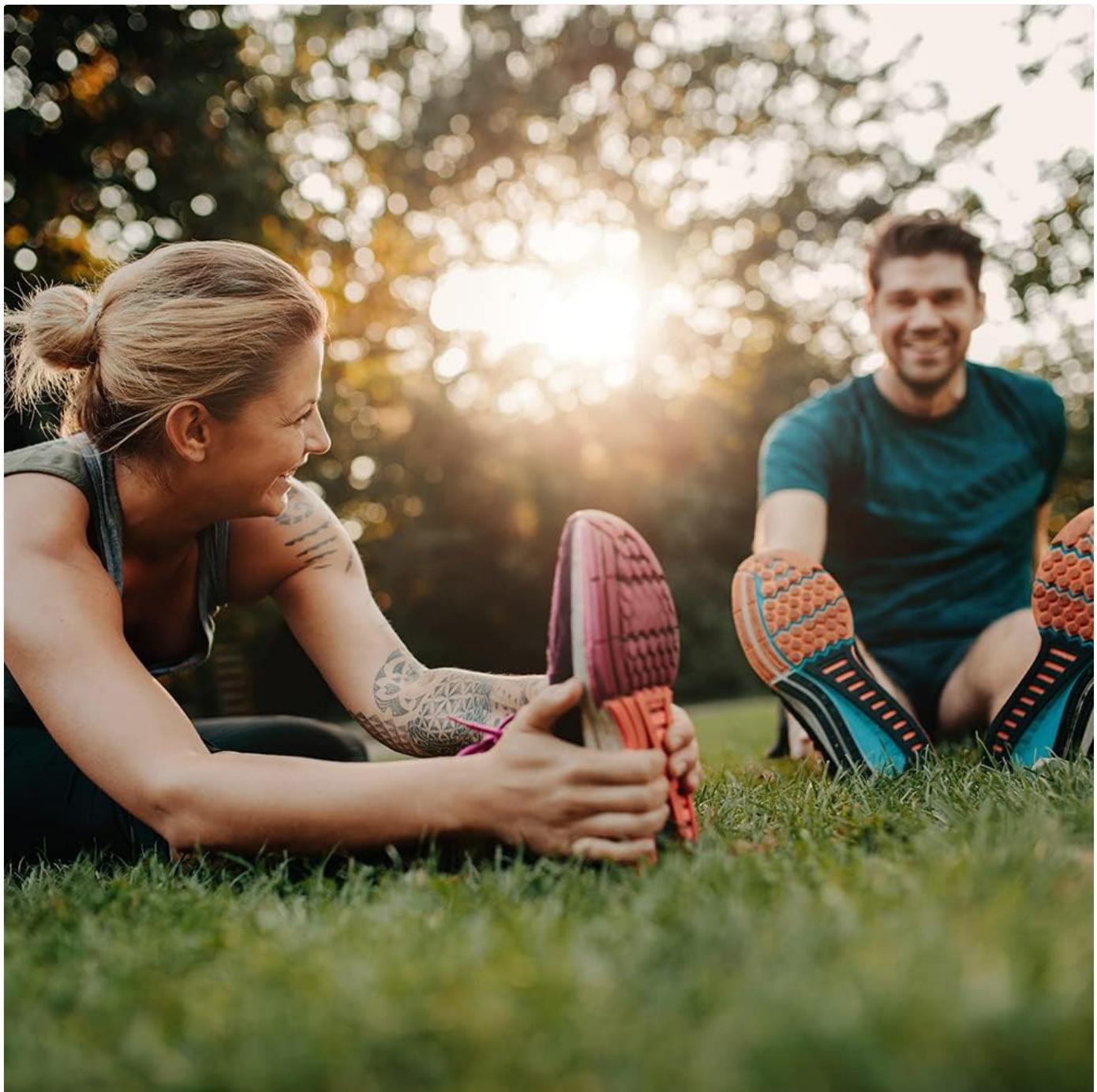


Figure 5: A close-up of a glass filled with vibrant red juice, likely from beets, accompanied by blueberries and a beet half. This image highlights the delicious output of the juicer.

CLEANING AND MAINTENANCE

Regular cleaning ensures the longevity and hygienic operation of your juicer.

1. Always unplug the juicer before cleaning.
2. Disassemble all removable parts: pusher, lid, micro-sieve, pulp container, and juice container.
3. Rinse all removable parts under running water immediately after use to prevent pulp from drying and sticking.
4. Use a cleaning brush (often supplied with juicers, though not explicitly mentioned here) to clean the micro-sieve thoroughly. Ensure all pulp is removed from the fine mesh.
5. The pulp container is dishwasher safe. Other parts can be washed by hand with warm soapy water.
6. Wipe the motor base with a damp cloth. Never immerse the motor base in water.
7. Dry all parts completely before reassembling or storing the juicer.

Storage: Store the assembled juicer in a dry, cool place, away from direct sunlight.

TROUBLESHOOTING

This section addresses common issues you might encounter with your juicer.

Problem	Possible Cause	Solution
Juicer does not turn on.	Not plugged in; safety lock not engaged; power outage.	Ensure power cord is securely plugged in. Check that all parts are correctly assembled and the safety locking arm is engaged. Check household fuse/circuit breaker.
Motor stops during operation.	Overload protection activated; too much produce fed at once.	Turn off and unplug the juicer. Remove excess produce. Wait 15-20 minutes for the motor to cool down before restarting. Feed produce more slowly.
Low juice yield or wet pulp.	Micro-sieve clogged; produce fed too quickly.	Clean the micro-sieve thoroughly. Feed produce at a slower, more consistent pace.
Excessive vibration or noise.	Improper assembly; damaged micro-sieve.	Disassemble and reassemble all parts, ensuring they are securely in place. Inspect the micro-sieve for damage; replace if necessary.

If the problem persists after attempting these solutions, please contact Gastroback customer support.

TECHNICAL SPECIFICATIONS

- Model:** Gastroback Pro Vital 40117
- Power:** 700 Watts
- Voltage:** 230V
- Material:** Stainless Steel (brushed housing), BPA-free components
- Dimensions (L x W x H):** 20.5 x 26.8 x 39.6 cm (approximately 8.1 x 10.5 x 15.6 inches)
- Weight:** 3.2 Kilograms (approximately 7.05 lbs)
- Feeding Chute Diameter:** 75 mm (XL)
- Special Features:** Micro-sieve in stainless steel, dishwasher-safe pulp container.

WARRANTY AND SUPPORT

Gastroback products are manufactured with high-quality materials and undergo strict quality control. For information regarding warranty terms and conditions, please refer to the warranty card included with your product or visit the official Gastroback website. Keep your proof of purchase for warranty claims.

For technical support, spare parts, or service inquiries, please contact Gastroback customer service. Contact details can typically be found on the manufacturer's website or in the product packaging.

Online Resources: For additional tips, recipes, and product information, visit the official Gastroback website: www.gastroback.de

