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## Chef'n FreshForce

# Chef'n FreshForce Lemon Squeezer Citrus Juicer Instruction Manual

Model: FreshForce (102-159-017)

## PRODUCT OVERVIEW

The Chef'n FreshForce Lemon Squeezer Citrus Juicer is designed for efficient juice extraction from lemons, limes, and other small citrus fruits. Its patented dual-gear mechanism enhances pressing power, reducing effort and maximizing juice yield.



Image: The Chef'n FreshForce Lemon Squeezer Citrus Juicer in yellow, showcasing its compact design.

## KEY FEATURES

- **Dual-Gear Mechanism:** Delivers up to 20% more juice with less hand strain compared to standard juicers.
- **Durable Construction:** Made with robust nylon and stainless steel for long-lasting use.
- **Ergonomic Design:** Features comfortable, non-slip handles for a secure grip and reduced hand pressure.
- **Versatile Use:** Ideal for lemons, key limes, and similar small citrus fruits.
- **Easy to Clean:** Top-rack dishwasher safe for convenient cleanup.

## SETUP

1. **Unpack:** Carefully remove the juicer from its packaging.
2. **Initial Cleaning:** Before first use, wash the juicer with warm, soapy water or place it on the top rack of your dishwasher. Rinse thoroughly and dry.

3. **Inspect:** Ensure all parts are intact and free from damage.

## OPERATING INSTRUCTIONS

1. **Prepare Citrus:** Cut the lemon or lime in half.
2. **Position Fruit:** Place one half of the citrus fruit, cut-side down, into the juicer's bowl. Ensure the fruit is centered.
3. **Squeeze:** Firmly press the handles together. The dual-gear mechanism will amplify your force, extracting juice efficiently. Continue squeezing until most of the juice is extracted.
4. **Collect Juice:** Position the juicer directly over a glass, bowl, or measuring cup to collect the fresh juice. The integrated holes will filter out seeds and pulp.



Image: A person demonstrating the use of the Chef'n FreshForce juicer, squeezing a lemon half into a glass.

Your browser does not support the video tag.

Video: Quick Review and Demo of Chef'n FreshForce Citrus Juicer. This video demonstrates the juicer's operation and efficiency.

## MAINTENANCE AND CLEANING

- **After Each Use:** Rinse the juicer immediately after use to prevent pulp and juice residue from drying and sticking.
- **Dishwasher Safe:** The Chef'n FreshForce Lemon Squeezer is top-rack dishwasher safe.
- **Hand Washing:** If hand washing, use warm, soapy water and a soft brush or sponge to clean all surfaces, especially around the pressing mechanism and juice holes. Rinse thoroughly.
- **Drying:** Allow the juicer to air dry completely or wipe with a clean cloth before storing.

Your browser does not support the video tag.

Video: Chef'n FreshForce Citrus Juicer in action, demonstrating its ease of use and cleaning.

## TROUBLESHOOTING

- **Low Juice Yield:**

- Ensure the citrus fruit is ripe and at room temperature for maximum juiciness.
- Place the fruit cut-side down in the juicer.
- Apply firm, steady pressure. The dual-gear mechanism is designed to reduce effort, but sufficient pressure is still needed.

- **Seeds or Pulp in Juice:**

- The juicer is designed to filter most seeds and large pulp pieces. For extremely fine pulp or very small seeds, an additional fine-mesh strainer can be used.

- **Difficulty Squeezing:**

- If the fruit is too large for the juicer's bowl, it may be difficult to close the handles. Use smaller citrus or cut larger fruits into smaller, manageable pieces.

## SPECIFICATIONS

<b>Brand:</b>	Chef'n
<b>Model Name:</b>	FreshForce
<b>Item Model Number:</b>	102-159-017
<b>Color:</b>	Yellow
<b>Material:</b>	Nylon, Stainless Steel
<b>Product Dimensions:</b>	3.25"D x 10.25"W x 2.75"H
<b>Item Weight:</b>	15.8 ounces
<b>Power Source:</b>	Hand Powered
<b>Dishwasher Safe:</b>	Yes (Top-rack)

## WARRANTY AND SUPPORT

For warranty information or product support, please refer to the packaging or contact Chef'n customer service directly. Keep your purchase receipt for any warranty claims.

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