

BELLA 13695

BELLA 13695 NutriPro Cold Press Juicer Instruction Manual

Your guide to operating and maintaining your BELLA NutriPro Cold Press Juicer.

INTRODUCTION

The BELLA NutriPro Cold Press Juicer is designed to extract juice from fruits, nuts, and vegetables using cold-press technology. This method aims to preserve nutrients and enzymes by minimizing heat and oxidation during the juicing process. The result is a fresh juice with reduced foam that can maintain its quality for an extended period.

This manual provides essential information for the safe and efficient use of your juicer, including assembly, operation, cleaning, and maintenance.

PRODUCT COMPONENTS

The BELLA NutriPro Cold Press Juicer package includes the following items:

- BELLA NutriPro Cold Press Juicer base unit
- Food pusher
- Lid
- Stainless steel juice strainer
- Crushing auger
- Processing bowl
- Two BPA-free 50-ounce plastic jars (one for juice, one for pulp)
- Cleaning brush
- User manual with recipes



Image: The BELLA NutriPro Cold Press Juicer with various fruits and vegetables, showcasing its design and intended use.

SETUP AND ASSEMBLY

Before first use, ensure all packaging materials are removed and components are clean. The juicer is designed for straightforward assembly.

1. Place the juicer base on a stable, flat surface.
2. Insert the processing bowl onto the base, ensuring it is securely seated.
3. Place the stainless steel juice strainer inside the processing bowl.
4. Insert the crushing auger into the center of the strainer.
5. Attach the lid, aligning it correctly and twisting until it locks into place.
6. Position the two BPA-free 50-ounce plastic jars under the juice and pulp spouts.



Image: Close-up view of the crushing auger, a key component for the cold-press juicing mechanism.



Image: The stainless steel juice strainer, responsible for separating juice from pulp.

OPERATING INSTRUCTIONS

The NutriPro juicer operates with a single speed setting and a reverse function to prevent jams.

1. **Preparation:** Wash all fruits and vegetables thoroughly. Cut larger items into pieces that fit comfortably into the feed tube. Peeling is generally not required for most produce, but remove large seeds or pits.
2. **Power On:** Plug the juicer into a 110-volt power outlet. Press the power button to turn the unit on.
3. **Juicing:** Gradually feed prepared produce into the feed tube. Use the food pusher to gently guide the produce down. Avoid forcing large quantities or hard items too quickly, as this can cause jams.
4. **Reverse Function:** If the juicer becomes jammed, press the reverse button to clear the blockage. Once cleared, resume normal operation.
5. **Juice and Pulp Collection:** The juicer will separate juice into one 50-ounce jar and pulp into the other.

6. **Power Off:** After juicing, turn off the unit and unplug it from the power outlet.

Recommended Produce: This cold press juicer excels with leafy greens (kale, spinach, wheatgrass), soft fruits (berries, citrus, melons), and fibrous vegetables (celery). While it can process some harder items like apples, very hard vegetables such as carrots and beets may require smaller pieces or may not yield optimal results compared to softer produce.



Image: The BELLA NutriPro Juicer positioned alongside glasses of freshly prepared juice and a variety of fruits and vegetables, illustrating its output.

MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and longevity of your juicer. All removable plastic parts are dishwasher safe (top rack only).

1. **Disassembly:** Unplug the juicer. Disassemble the unit by removing the lid, crushing auger, stainless steel strainer, and processing bowl.
2. **Rinsing:** Rinse all removable parts under running water immediately after use to prevent pulp from drying and sticking.
3. **Cleaning Brush:** Use the provided cleaning brush to remove any stubborn pulp from the strainer mesh and other components.
4. **Washing:** Wash the removable parts with warm, soapy water or place them on the top rack of your dishwasher.
5. **Base Unit:** Wipe the motor base with a damp cloth. **Do not immerse the motor base in water or any other liquid.**
6. **Drying and Storage:** Ensure all parts are completely dry before reassembling or storing the juicer.



Image: The BPA-free handled containers for collecting juice and pulp, designed for easy handling and storage.

RECIPE SUGGESTION: GREEN JUICE WITH WHEATGRASS

This recipe is designed to maximize the benefits of your cold press juicer, especially for leafy greens.

Ingredients:

- 4 apples
- 3 stalks celery
- 2 cucumbers
- 1 cup fresh spinach leaves
- 1/2 cup fresh parsley
- 3 ounces fresh wheatgrass (approximately 6 bunches)

Instructions:

1. Cut apples, celery, and cucumbers into chunks. It is not necessary to remove seeds or stems from these ingredients.
2. Bunch spinach, parsley, and wheatgrass into small, tight balls.
3. Begin by adding a handful of apple chunks to the juicer's hopper.
4. Alternate feeding the bunched greens, celery, and cucumber chunks into the hopper, using the food pusher to guide them.
5. Serve the fresh juice immediately in chilled glasses.

Tip: To ensure maximum results when juicing, alternate between leafy, harder, and softer produce. For wheatgrass, bunch it tightly and push it through the hopper with a carrot or the food pusher.

This recipe yields approximately four to six servings.

SPECIFICATIONS

Feature	Detail
Brand	BELLA
Model Name	13695
Color	Stainless Steel
Special Feature	BPA Free
Finish Type	Stainless Steel
Recommended Uses	Fruits, Vegetables
Product Care Instructions	Dishwasher Safe (removable parts, top rack only)
Capacity	1.2 Liters, 3.1 Pounds
Maximum Power	1000 Watts
Power Source	Corded Electric
Blade Material	Stainless Steel
Voltage	110 Volts
Number of Speeds	1
Product Dimensions	23.31 x 12.13 x 12.01 inches
Item Weight	15.16 pounds
Manufacturer	D&H Distributing - Sensio Products

WARRANTY AND SUPPORT

The BELLA NutriPro Cold Press Juicer comes with a **five-year warranty** on the durable auger. For any product inquiries, warranty claims, or support, please contact BELLA customer service. Refer to the contact information provided in your product packaging or on the official BELLA website.

TROUBLESHOOTING

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

Juicer Jams or Stops Operating:

- **Cause:** Overloading the feed tube or processing very hard produce without proper cutting.
- **Solution:** Press the reverse button to clear the blockage. If the issue persists, turn off and unplug the unit, then disassemble and clear any lodged produce. Ensure produce is cut into smaller, manageable pieces, especially hard vegetables.

Low Juice Yield or Wet Pulp:

- **Cause:** Inefficient processing of certain produce types or a clogged strainer.
- **Solution:** Ensure the strainer is clean and free of debris. For optimal yield, alternate between different types of produce (e.g., soft, leafy, hard) when feeding. Some very juicy fruits like oranges or grapes might leave more moisture in the pulp with this type of juicer compared to centrifugal models.

Difficulty Assembling/Disassembling:

- **Cause:** Parts not aligned correctly or dried pulp residue.
- **Solution:** Ensure all parts are clean and dry before assembly. Align components carefully, following the assembly steps. Do not force parts together.