

RAF R.2831

RAF Slow Juicer 150W, Model R.2831 User Manual

INTRODUCTION

This manual provides essential information for the safe and efficient use of your RAF Slow Juicer 150W, Model R.2831. Please read all instructions carefully before operating the appliance.

The RAF Slow Juicer is designed for extracting juice from various fruits and vegetables, utilizing a low-speed cold press mechanism to preserve nutrients and minimize oxidation. Its simplified operation and easy cleaning features make it convenient for daily use.

IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before using the appliance.
- Ensure the juicer is properly assembled before plugging it into a power outlet or operating it. The built-in protection design prevents operation if not correctly installed.
- Do not immerse the motor base in water or any other liquid.
- Keep hands and utensils out of the feeding chute during operation to prevent injury. Always use the food pusher provided.
- Unplug the appliance from the outlet when not in use, before assembling or disassembling parts, and before cleaning.
- This appliance is intended for household use only.
- Keep out of reach of children.
- Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.

PRODUCT COMPONENTS

The RAF Slow Juicer R.2831 includes the following main parts and accessories:

- Motor Base
- Juicing Chamber
- Auger (Screw)
- Filter/Strainer

- Feeding Chute Assembly
- Pulp Outlet Cap
- Juice Outlet Cap
- Food Pusher
- Juice Cup
- Pulp Cup
- Cleaning Brush



Exploded view of the RAF Slow Juicer R.2831 showing its main components: the motor base, juicing chamber, auger, filter, and feeding chute assembly. This image illustrates the parts for assembly and disassembly.



The RAF Slow Juicer R.2831 with included accessories: a food pusher, two juice/pulp cups, and a cleaning brush. These accessories aid in operation and maintenance.

SETUP AND ASSEMBLY

Before first use, wash all detachable parts (excluding the motor base) in warm, soapy water, then rinse and dry thoroughly.

1. Place the motor base on a stable, flat surface.
2. Align the juicing chamber with the groove in the motor base and rotate it clockwise until it locks securely into place.
3. Insert the filter/strainer into the juicing chamber.
4. Place the auger (screw) into the center of the filter/strainer, pushing it down firmly.
5. Attach the feeding chute assembly, ensuring it is properly aligned and locked onto the juicing chamber.
6. Place the juice cup under the juice outlet and the pulp cup under the pulp outlet.



Fully assembled RAF Slow Juicer R.2831, displaying its compact design and dimensions (43cm height, 22cm width, 11cm depth). The juicer features a red and black finish.

OPERATING INSTRUCTIONS

1. Preparation

- Wash fruits and vegetables thoroughly.
- Cut larger items into pieces that fit comfortably into the feeding chute.
- Remove hard pits, large seeds, and thick, inedible peels (e.g., citrus peels).

2. Power On

- Plug the juicer into a 220V power outlet.
- Turn the juicer ON using the power switch. The elegant LED display panel will illuminate.

3. Juicing

- Select the appropriate speed setting using the control panel:
 - **"SOFT" mode (50-60 RPM):** Ideal for soft and juicy fruits and vegetables such as watermelon,

orange, grape, celery, and cucumber.

- **"HARD" mode (100-110 RPM):** Suitable for hard fruits and vegetables like apple, pear, carrot, beets, ginger, and kale.
- Gradually feed prepared ingredients into the feeding chute. Use the food pusher to gently guide ingredients down. Do not force ingredients, as this can strain the motor.
- The juicer will efficiently separate juice into the juice cup and dry pulp into the pulp cup.

4. After Juicing

- Once all ingredients are processed, turn the juicer OFF and unplug it from the power outlet.

MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the lifespan of your juicer.

1. Disassembly

- Ensure the juicer is unplugged from the power outlet.
- Disassemble the feeding chute assembly, auger, filter, and juicing chamber from the motor base.

2. Rinsing

- Rinse all detachable parts under running water immediately after use to prevent pulp from drying and sticking.

3. Cleaning

- The filter-free strainers with large, elongated grooves are designed for easy cleaning. Use the provided cleaning brush to remove any remaining pulp.
- All detachable parts are made of high-quality Food Grade material and are dishwasher-safe for convenient cleaning.
- Wipe the motor base with a damp cloth. Never immerse the motor base in water or place it in a dishwasher.

4. Drying and Storage

- Dry all parts thoroughly before reassembling or storing.
- Store the juicer in a clean, dry place, away from direct sunlight and heat sources.

TROUBLESHOOTING

If you encounter any issues with your RAF Slow Juicer, please refer to the following common problems and solutions:

- **Juicer does not start:**
 - Ensure the power cord is securely plugged into a working electrical outlet.
 - Verify that all parts (juicing chamber, filter, auger, feeding chute) are correctly assembled and locked into place. The juicer has a safety protection design that prevents operation if not properly installed.
- **Low juice yield or excessive wet pulp:**

- Ensure you are using the correct speed setting for the type of produce. Use "HARD" mode for harder produce and "SOFT" mode for softer produce.
- Cut ingredients into smaller pieces to allow for more efficient extraction.
- Feed ingredients slowly and steadily, allowing the juicer to process them thoroughly.
- **Motor stops during operation:**
 - The juicer may be overloaded. Turn off the appliance, unplug it, and clear any blockages. Allow the motor to cool down for 15-20 minutes before restarting.
 - Check for any hard objects or foreign materials in the juicing chamber that might be causing a jam.
- **Loud noise or excessive vibration:**
 - Ensure all parts are correctly assembled and securely locked into position.
 - Check for any foreign objects or blockages within the juicing mechanism.

SPECIFICATIONS

Brand:	RAF
Model:	R.2831
Power:	150 Watts
Voltage:	220 Volts
Material:	Stainless Steel + ABS spray paint
Number of Speeds:	2 (Soft, Hard)
Special Features:	Pulp Control, Low Speed (50-110 RPM), Low Noise (<60dB)
Cable Length:	1.6 meters
Item Weight:	15.4 Kilograms
Product Dimensions (D x W x H):	28D x 36W x 26H centimeters
Care Instructions:	Dishwasher Safe (detachable parts)

WARRANTY AND CUSTOMER SUPPORT

For detailed warranty information, please refer to the specific documentation provided with your purchase or contact your retailer directly.

For customer support, technical assistance, or service inquiries, please contact your retailer or visit the manufacturer's official website for further guidance.

