

Fretta F3000

Fretta Cold Press Juicer F3000 User Manual

Model: F3000 | Brand: Fretta

1. INTRODUCTION

Thank you for choosing the Fretta Cold Press Juicer F3000. This appliance is designed to extract maximum nutrients and flavor from your fruits and vegetables through a slow masticating process, minimizing oxidation and preserving vital enzymes. Its user-friendly design, including an extra-wide feeding chute and easy-to-clean components, makes healthy juicing convenient for your daily routine.

The Fretta F3000 is constructed with BPA-free materials, ensuring a safe and healthy juicing experience for you and your family. With its powerful yet quiet 200W motor, you can enjoy fresh, nutrient-dense juice with minimal disruption.



Image 1.1: The Fretta F3000 Cold Press Juicer in operation, demonstrating its sleek design and efficient juice extraction.

2. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always unplug the juicer from the power outlet before assembly, disassembly, or cleaning.
- Do not immerse the motor base in water or any other liquid. Clean with a damp cloth only.
- Keep hands and utensils out of the feeding chute during operation to prevent injury. Always use the food pusher provided.
- Ensure all parts are correctly assembled and locked into place before operating the juicer.
- Do not operate the appliance if the power cord or plug is damaged, or if the appliance malfunctions or has been dropped or damaged in any way.
- This appliance is for household use only. Do not use outdoors.
- Do not process frozen fruits or vegetables, as this can damage the auger and motor.
- Remove hard pits, seeds, and large fibrous stems from fruits and vegetables before juicing.

3. PRODUCT COMPONENTS

Familiarize yourself with the parts of your Fretta Cold Press Juicer:

1. **Food Pusher:** Used to gently push ingredients into the feeding chute.
2. **Feeding Chute Assembly:** The top part where ingredients are inserted, featuring a wide Y-shaped opening.
3. **Auger (Masticating Screw):** Slowly crushes and presses ingredients.
4. **Strainer/Filter:** Separates juice from pulp.
5. **Juice Outlet:** Where the extracted juice flows out.
6. **Pulp Outlet:** Where the dry pulp is expelled.
7. **Motor Base:** Contains the motor and control panel.
8. **Juice Cup:** Collects the extracted juice.
9. **Pulp Container:** Collects the expelled pulp.
10. **Cleaning Brush:** For easy cleaning of the strainer and other parts.



Rendement élevé en jus
Plus de jus

4. SETUP AND ASSEMBLY

Before first use, wash all removable parts (feeding chute, auger, strainer, juice cup, pulp container, food pusher) with warm, soapy water. Rinse thoroughly and dry.

Assembly Steps:

1. Place the motor base on a stable, flat surface.
2. Insert the strainer into the feeding chute assembly, ensuring it is securely seated.
3. Insert the auger into the center of the strainer, twisting slightly until it drops into place.
4. Align the assembled feeding chute with the motor base. Turn the feeding chute clockwise until it clicks into the locked position. Ensure the lock symbol on the feeding chute aligns with the lock symbol on the motor base.
5. Place the juice cup under the juice outlet and the pulp container under the pulp outlet.



Image 4.1: Visual guide for the quick and easy assembly of the juicer components.

5. OPERATING INSTRUCTIONS

The Fretta F3000 Cold Press Juicer is designed for efficient and quiet operation, preserving the maximum nutritional value of your ingredients.

Preparation of Ingredients:

- Wash all fruits and vegetables thoroughly.
- For best results and to prevent clogging, remove large seeds, pits, and hard skins (e.g., pineapple skin, citrus peels).
- The 76mm extra-wide chute allows for whole fruits and larger pieces, reducing preparation time. For very

fibrous ingredients like celery or kale, it is recommended to cut them into smaller pieces (approx. 1-2 inches) to prevent tangling.



Image 5.1: The 76mm extra-wide chute accommodates larger produce, minimizing pre-cutting.

Juicing Process:

1. Plug the juicer into a grounded power outlet.
2. Select the appropriate mode on the control panel:
 - **SOFT:** For softer fruits and vegetables like oranges, watermelon, grapes, strawberries, and kiwi.
 - **HARD:** For harder ingredients such as carrots, celery, radishes, apples, and pears.
 - **REV (Reverse):** Use this setting if ingredients get jammed or clogged. The auger will spin in reverse to clear the blockage.
3. Slowly feed ingredients into the feeding chute. Use the food pusher to gently guide them down. Do not force ingredients.
4. The juicer will automatically separate the juice into the juice cup and the pulp into the pulp container.
5. Once juicing is complete, switch the juicer to the 'OFF' position and unplug it from the power outlet.



SOFT



HARD



REV

Pour éviter les torsions

**3 modes pour différents aliments
Répond à tous vos besoins**

Image 5.2: The intuitive control panel with three modes for various ingredient types.



- ✓ Nutriments maximum
- ✓ Oxydation minimale
- ✓ Moins de mousse
- ✓ Paroi cellulaire intacte

- ✗ Perte de nutriments
- ✗ Oxydation plus importante
- ✗ Plus de mousse
- ✗ Paroi cellulaire brisée

Pressage à froid pur
Plus de nutriments, meilleure saveur

Image 5.3: The Fretta juicer utilizes cold press technology for superior juice quality and nutrient retention.



Démontage en un seul bouton Facile à nettoyer

Image 5.4: The Fretta juicer operates with a powerful yet quiet 200W DC motor, ensuring minimal noise.

6. MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and optimal performance of your Fretta Cold Press Juicer. All removable parts are designed for easy cleaning.

Disassembly for Cleaning:

1. Ensure the juicer is turned 'OFF' and unplugged.
2. Remove the juice cup and pulp container.
3. Turn the feeding chute assembly counter-clockwise to unlock and remove it from the motor base.
4. Remove the auger and strainer from the feeding chute.

Cleaning Steps:

- Rinse all removable parts under running water immediately after use to prevent pulp from drying and sticking.
- Use the provided cleaning brush to thoroughly clean the strainer, ensuring all mesh holes are clear.
- Wash all removable parts with warm, soapy water. They are also dishwasher-safe for convenience.
- Wipe the motor base with a damp cloth. Never immerse the motor base in water.
- Dry all parts completely before reassembling or storing.



Image 6.1: The removable parts are designed for easy cleaning under running water, ensuring hygiene and convenience.

7. TROUBLESHOOTING

If you encounter any issues with your Fretta Cold Press Juicer, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Juicer does not turn on.	Not plugged in; parts not assembled correctly; overheating.	Ensure power cord is securely plugged in. Check if the feeding chute is locked into place. Unplug and let cool for 30 minutes if motor feels hot.
Motor stops during operation or jams.	Too much produce inserted at once; hard ingredients causing blockage.	Switch to 'REV' (Reverse) mode for a few seconds to clear the blockage, then switch back to 'SOFT' or 'HARD'. Reduce the amount of produce inserted at one time. Cut hard ingredients into smaller pieces.
Low juice yield or wet pulp.	Strainer clogged; incorrect mode selected; ingredients too soft.	Clean the strainer thoroughly. Ensure you are using the correct mode ('SOFT' for soft produce, 'HARD' for hard produce). For very soft or watery produce, yield may naturally be lower.
Loud noise or vibration.	Parts not assembled correctly; foreign object inside.	Disassemble and reassemble all parts, ensuring they are securely locked. Check for any foreign objects inside the juicing chamber.

8. SPECIFICATIONS

Detailed technical specifications for the Fretta Cold Press Juicer F3000:

Feature	Specification
Brand	Fretta
Model Number	F3000
Color	Black
Product Dimensions (L x W x H)	15 x 32 x 40 cm (approx. 5.9 x 12.6 x 15.7 inches)
Item Weight	5.93 Kilograms (approx. 13.07 lbs)
Power	200 Watts
Voltage	230V
Material	BPA-Free Tritan
Number of Speeds	2 (Soft, Hard) + Reverse
Special Features	Powerful motor, whole fruit processing, overheat protection, quiet motor

Feature	Specification
Recommended Uses	Beetroot, Carrot, Kale, Cucumber, Celery, Ginger, Pomegranate, Orange, Watermelon, Pear, Apple
Care Instructions	Dishwasher safe (removable parts)
Country of Origin	China

9. WARRANTY AND SUPPORT

Fretta is committed to providing high-quality products. For any questions, concerns, or technical support regarding your Fretta Cold Press Juicer F3000, please refer to your purchase documentation for warranty details or contact Fretta customer service through the retailer where you purchased the product. Please retain your proof of purchase for warranty claims.