

BIG MOUTH MAX

USER MANUAL
JE2105

SIFENE



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CUSTOMER SUPPORT

✉ Email: support@sifene.com

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JUICE.
VITAMINS.
NUTRIENTS.
HEALTH.

**QUESTIONS
OR
CONCERNS?**

SiFENE supports free replacement for any problems or refund for any dissatisfaction under warranty.

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Product Specification

Model	JE2105
Rated voltage	120V~
Rated power	1000W
Rated frequency	60HZ
Continual juicing time	≤2 MIN.
Time interval	≥ 2 MIN.
Net weight	9.92 LB
Unit size(D*W*H)	7.28*11.42*12.99IN

Precautions For Safe Use

- Make sure the product has an input voltage of 120V~60Hz before use.
- Disconnect the power supply before dismantling, assembling or adjusting any part.
- The product has Y type connection.If your power cord is damaged, please email us at support@sifene.com for a replacement.
- Before use, check whether any parts such as the power cable or the plug is damaged and, if it is, stop using the product and contact our customer service department promptly.
- If product maintenance is necessary after use, contact our customer service department directly. It is dangerous to dismantle the product by yourself.
- Before connecting the power supply, make sure the detach

able parts such as the juice strainer and the top cover are all properly installed.

- When the product is running, never put hands or sharp articles into its feed opening, replace the pushing rod with any object, or have eyes close to the feed opening as this may cause accidents to happen.
- Keep the juice strainer and motor wheels away from the operator's body and other hard foreign matters when the product is running to avoid personal injuries and product damage.
- Turn off and unplug the appliance before using, assembling, removing parts, and cleaning. When unplugging, pull it from the socket by holding it instead of pulling it out through the power cord.
- After juicing, do not dismantle the detachable parts of the product until the motor and the juice strainer have both stopped and the power supply has been disconnected.
- Operate with the rated operating time strictly: Juice continually for 1 minute each time at most. After end of any function above, stop for 2 minutes to end a cycle. Stop for 15 to 20 minutes after 3 successive cycles and start again after the motor has cooled down. This practice can prolong life of the product.
- The juicer stops during juicing may be caused by the overheating protection of the motor. Please turn "0" and unplug, then wait for 3 minutes and restart it again.
- To avoid deformation and damage caused by heat, do not disinfect any accessories in hot water above 176 °F or microwave ovens. Parts of the juicer in contact with food materials should be clean, hygienic, reliable and in compliance with relevant food hygiene certification.
- Do not place main unit of the product into water or other liquids,

or flush out with water or other liquids (it can be wiped with a soft cloth).

- Do not clean the product with steel wool, abrasive cleansers, or corrosive liquids (such as gasoline or acetone).
- Put the product in a place out of reach of children. Use or play of the product by persons with disabled limbs, sensory or mental disorders, or by persons without relevant experience or knowledge (including children) is forbidden.
- Do not process any fruits or vegetables with cores, hard seeds or shells or thick skins until their cores, hard seeds or shells or thick skins have been removed.
- This product is suitable for individuals or families only.

What's included



- | | | |
|-------------------|--------------------|----------------------------|
| 1. Food pusher | 5. Juice container | 8. Interlocking safety arm |
| 2. Juicer cover | 6. Knob switch | 9. Pulp collector |
| 3. Juice strainer | 7. Motor base | 10. Cleaning brush |
| 4. Middle ring | | |

Use Of Product

The product is designed with a dual-action safety system and can only run after all parts are correctly installed. Install and use the product following the steps below.



Step 1

Install middle ring on the body. Proper installation is required.



Step 2

Place strainer in middle ring, secure to motor (if damaged, don't use, contact support.)



Step 3

Install the pulp collector.



Step 4

Place juicer cover on body, install according to header's direction.



Step 5

Place juicer cover on body, install according to header's direction.



Step 6

Put juice cup under the outlet.

Operating Instructions

Clean the parts in contact with food materials thoroughly before using the product for the first time (see the content of " Maintenance").



0: For stopping

1: A low-speed gear for processing soft fruits and vegetables such as watermelon, tomato, cucumber and strawberry.

2: A high-speed gear for processing all fruits and vegetables (see "Juicer Recipe" for the selection of fruits, vegetables and gears)

Maintenance

1. Make the power switch off before cleaning the product.
2. Clean the product promptly after use.
3. Exterior of main unit of the product may be wiped with a wet cloth.
Do not place the main unit of the product into water or other liquids, or flush it with water or other liquids.
4. Put the product in a dry place without direct ultraviolet rays.
5. Make sure the product is clean and dry before keeping it .
6. Clean the detachable parts following the steps below.



Step 1

Take down the pushing rod.



Step 2

Pull open the interlocking safety arm from right direction and take off the juicer cover.



Step 3

Remove the middle ring. Note: The juicer strainer can be only remove after middle ring removed from motor base.



Step 4

Clean with water the pulp container , middle ring, juicing screen, and juice cup successively.

Fault Analysis and Elimination

Fault	Possible cause	Elimination
After the power supply is connected and the switch is turned on, the product does not run.	<ol style="list-style-type: none"> 1. The middle ring is not correctly installed. 2. The top cover is not correctly installed. 3. The top cover contact has fractured. 	<ol style="list-style-type: none"> 1. Install the middle ring correctly. 2. Install the top cover correctly. 3. Replace the top cover.
There is a bad smell from the motor the first few times using the product.	It is normal.	If the bad smell still exists after the product has been used several times, contact us customer service.
The product stops automatically while in use.	<ol style="list-style-type: none"> 1. The voltage is too low. 2. There are too many food materials in the product. 3. The pushing rod is pushed too violently. 4. The motor is under temperature protection. 	<ol style="list-style-type: none"> 1. Check whether the voltage is too low. 2. Disconnect the power supply and remove the surplus food materials. 3. Gently push the pushing rod. 4. Please turn "O" and unplug ,then wait for 2-5 minutes and restart it again.

There is a lot of residues in juice.	<ol style="list-style-type: none"> 1. The juice strainer is damaged. 2. There is a lot of residues in the middle ring. 	<ol style="list-style-type: none"> 1. Replace the juice strainer. 2. Clean the middle ring.
The product has abnormal vibration or big noise.	<ol style="list-style-type: none"> 1. The juice strainer is not correctly installed , resulting in poor running balance. 2. The product is not steadily placed or the foot pad has fallen off. 3. The voltage is too high. 4. There are many food materials in the product. 	<ol style="list-style-type: none"> 1. Install the juice strainer correctly. 2. Place the product steadily or install all the foot pad correctly. 3. Check whether the voltage is too high. 4. Disconnect the power supply and remove the surplus food materials.
There is very little juice.	<ol style="list-style-type: none"> 1. There are too many residue in the middle ring. 2. The pushing rod is pushed too violently. 	<ol style="list-style-type: none"> 1. Clean the middle ring 2. Gently push the pushing rod.

The cutter holder is seized.	The cutter holder is wound or seized by food materials.	Disconnect the power supply, take out the food materials and cut them into smaller blocks.
Juicer smells like it's burning.	<p>1. The juicer motor is designed with Automatic Overload Protection to protect itself from overheating.</p> <p>2. If the motor should overheat, it may emit a burning smell.</p>	<p>1. Turn the power off for up to 3 minutes, allowing the machine to cool down or reset.</p> <p>2. Juicing in smaller batches using a more gentle pressure to push produce down the chute in order to protect the motor.</p>

Notes:

The table above introduces the common faults and their cause analysis and elimination methods. For other faults, contact our customer service department or have the product repaired by a designated service center directly. Do not dismantle or repair the product by yourself.

Tip For Handling Foods

Speeds	Name	Operation	Vitamins/Minerals	Calories
"1"	Watermelon	Peeled	Vitamin C, A, potassium	100g=125KJ (30 calories)
	Pear	Cored	Folate, vitamin C, copper, and potassium	100g=238KJ (57 calories)
	Grape	Juicing directly	Vitamin A, C, B6, folate, potassium	100g=280KJ (67 calories)
	Blueberry	Juicing directly	Iron, phosphorous, calcium, magnesium, manganese, zinc, and vitamin C,K	100g=238KJ (57 calories)
	Kiwi	Juicing directly	Vitamin C, K, E, folate, potassium	100g=255KJ (61 calories)

"2"	Orange	Peeled	Vitamin C, thiamine, folate, and potassium	100g=196KJ (47 calories)
	Lemon	Peeled	Vitamin C, folate, potassium, calcium	100g=121KJ (29 calories)
	Cantaloupe	Peeled, Cored	Vitamin K, niacin, choline, calcium	100g=138KJ (33 calories)
	Mango	Peeled, Cored	Vitamin A,C, K, potassium	100g=250KJ (60 calories)
	Pineapple	Peeled and diced	Vitamins C, A, K, phosphorus, zinc, calcium	100g=209KJ (50 calories)
	Cherry	Cored	Vitamin A, potassium, calcium, folic acid	100g=209KJ (50 calories)
	Peach	Cored	Vitamin C, A, potassium	100g=238KJ (39 calories)
	Apple	Diced	Vitamin C, fiber, potassium	100g=217KJ (52 calories)
	Cranberry	Juicing directly	Vitamin C, A, folate, potassium	100g=192KJ (46 calories)

Speeds	Name	Operation	Vitamins/Minerals	Calories
"2"	Lettuce	Juicing directly	Vitamin C, vitamin K, folate	100g=62KJ (15 calories)
	Chinese cabbage	Juicing directly	Vitamins A, C, K, calcium, potassium	100g=54KJ (13 calories)
	Coriander	Juicing directly	Vitamins A, K, E, manganese, iron	100g=96KJ (23 calories)
	Kale	Diced	Vitamins A, K, B6 and C, calcium, potassium, copper, manganese	100g=209KJ (50 calories)
	Turmeric	Diced	Vitamin C, vitamin B6, manganese, iron	100g=1479KJ (354 calories)
	Cabbage	Diced	Vitamin C, folic acid, potassium, B6, dietary fiber	100g=105KJ (25 calories)
	Purple cabbage	Diced	Vitamins A, C, K, and B6	100g=130KJ (31 calories)
	Celery	Diced	Vitamins A, K, and C, potassium, folate	100g=58KJ (14 calories)

"2"	Carrot	Juicing directly	Vitamin A, C, and B6 and dietary fiber	100g=171KJ (41 calories)
	Cucumber	Juicing directly	Vitamin C, beta-carotene, manganese	100g=58KJ (14 calories)
	Tomato	Juicing directly	Vitamins C, E, calcium, magnesium	100g=75KJ (18 calories)
	Wheatgrass	Juicing directly	Vitamins A, C, E, iron, magnesium, calcium, amino acids	100g=96KJ (23 calories)
	Spinach	Juicing directly	Vitamins A, C, K, magnesium, iron, manganese	100g=96KJ (23 calories)

High Yield Fruit & Veges



Apples



Oranges



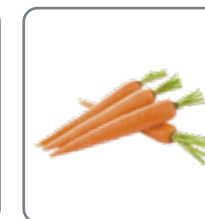
Pears



Pineapple



Watermelon



Carrots



Celery



Cucumber

Important Information

- Using high juice yield fruit for a better juicing outcome (Refer to Quick Start Guide and User Manual)
- The juicer motor is designed with Automatic Overload Protection to protect itself from overheating. If the motor should overheat, it may emit a burning smell. If this occurs, turn the power off for up to 2 minutes, allowing the machine to cool down or reset.

Juice Recipes

Fresh Starts

Apple, Carrot And Celery Juice

Makes 2 servings

You may alter the amounts of either the carrots or apple to make the juice sweeter or savory to suit your taste buds:

Ingredients

4 small Granny Smith apples
3 medium sized carrots, trimmed
4 stalks celery

Method

1. Process apples, carrots and celery through juicer.
• Mix well and serve immediately.

Carrot, Beets And Orange Juice

Makes 2 servings

Ingredients

2 medium carrots, trimmed
3 medium beets trimmed
4 oranges, peeled

Method

1. Process carrots, beets and oranges through juicer.
• Serve immediately.

Tomato, Carrot, Celery And Lime Juice

Makes 2 servings

Ingredients

2 medium tomatoes
1 large carrot, trimmed
2 celery stalks, trimmed
1 lime, peeled

Method

1. Process tomatoes, carrot, celery and lime through juicer.
• Serve immediately.

Apple, Peach And Grapefruit Juice

Makes 2 servings

Ingredients

1 small Delicious apple
2 large peaches, halved and seeds removed
2 grapefruits, peeled

Method

1. Process apple, peaches and grapefruit through juicer.
• Serve immediately.

Pineapple Peach And Pear Juice

Makes 2 servings

Ingredients

½ small pineapple, peeled and halved
2 peaches, halved and seeds removed
2 small ripe pears

Method

1. Process pineapple, peaches and pears through juicer.
- Serve immediately.

Apple, Pear And Strawberry Juice

Makes 2 servings

Ingredients

1 small Granny Smith apple
3 small ripe pears
1 cup strawberries, trimmed

Method

1. Process apple, pears and strawberries through juicer.
- Serve immediately.

Cantaloupe, Mint And Mango Juice

Makes 2 servings

Ingredients

½ small cantaloupe, peeled, seeded and halved
3 sprigs fresh mint leaves
1 mango, halved, seeded and peeled

Method

1. Process cantaloupe, mint and mango through juicer.
- Serve immediately.

Tomato, Cucumber, Parsley And Carrot Juice

Makes 2 servings

Ingredients

3 medium tomatoes
1 large cucumber
1 large bunch fresh parsley
3 medium carrots, trimmed

Method

1. Process tomatoes, cucumber, parsley and carrots through juicer.
- Serve immediately.

Sweet Potato, Celery, Ginger And Orange Juice

Makes 2 servings

Ingredients

4 stalks celery, trimmed
1 small sweet potato, peeled and halved
1 inch piece fresh ginger
4 oranges, peeled

Method

1. Process celery, sweet potato, ginger and oranges through juicer.
- Serve immediately.

Parsnip, Celery And Pear Juice

Makes 2 servings

Ingredients

2 parsnips, trimmed
4 stalks celery, trimmed
4 medium pears, stalks removed

Method

1. Process parsnips, celery and pears through juicer.
- Serve immediately.

Apricot, Apple And Pear Sparkle

Makes 2 servings

Ingredients

4 large apricots, halved and pitted
4 small red apples
3 medium pears
8 fl oz (250ml) sparkling mineral water
cup crushed ice

Method

1. Process apricots, apples and pears
 2. Stir in mineral water and ice.
- Serve immediately.

Tomato, Carrot And Red Bell Pepper Juice

Makes 2 servings

Ingredients

2 small red bell peppers
3 medium tomatoes
3 carrots, trimmed
4 sprigs parsley

Method

1. Trim red bell peppers and remove seeds.
 2. Process tomatoes, carrots, parsley and bell peppers through juicer.
- Serve immediately.

Beetroot, Apple And Celery Juice

Makes 2 servings

Ingredients

4 medium sized beets, trimmed
2 medium Granny Smith apples
4 stalks celery

Method

1. Process beets, apples and celery through juicer.
- Serve immediately.

Blackberry, Pear And Grapefruit Juice

Makes 2 servings

Ingredients

8oz (250g) blackberries
3 ripe pears
2 grapefruit, peeled

Method

1. Process blackberries, pears and grapefruits through juicer.
- Serve immediately.

Blueberry, Blackberry, Strawberry And Lime Juice

Makes 2 servings

Ingredients

1 pint (500g) blackberries
1 pint (500g) blueberries
1 pint (500g) strawberries, hulled
1 lime, peeled

Method

1. Process blackberries, blueberries, strawberries and lime through juicer.
- Serve immediately.

Cucumber, Celery, Fennel And Bean Sprout Juice

Makes 2 servings

Ingredients

1 large cucumber
3 stalks celery
1 bulb fennel, trimmed
2 cups bean sprouts

Method

1. Process cucumber, celery, fennel and bean sprouts through juicer.
- Serve immediately.

Frothy Orange Juice

Makes 2 servings

Ingredients

2lbs oranges (1kg) oranges, peeled

Method

1. Process oranges through juicer.
(Best to refrigerate oranges before juicing)
- Serve immediately.

Warranty



2~4 Years Limited Warranty

Motor: 4-year warranty.

Normal accessories: 2-year warranty.

With lifelong technical support and
24/7 customer service

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