

Midea MJ-JS2007AW1 Slow Juicer Instruction Manual

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Midea MJ-JS2007AW1 Slow Juicer



IMPORTANT SAFEGUARDS

Read the instructions, keep them safe, and pass them on if you pass the appliance on. Remove all packaging before use. Follow basic safety precautions, including:

- 1. Don't put the main unit in liquid, don't use it in a bathroom, near water, or outdoors.
- 2. Unplug before fitting or removing an attachment.
- 3. Household use only.
- 4. Don't use the appliance unless the lid is in place.
- 5. Don't fill it with anything hotter than you can comfortably handle (i.e. below 40°C). !l.'.1
- 6. Don't put spoons, spatulas, or any other object into the jug while the appliance is plugged in.
- 7. Don't leave the appliance unattended while plugged in.





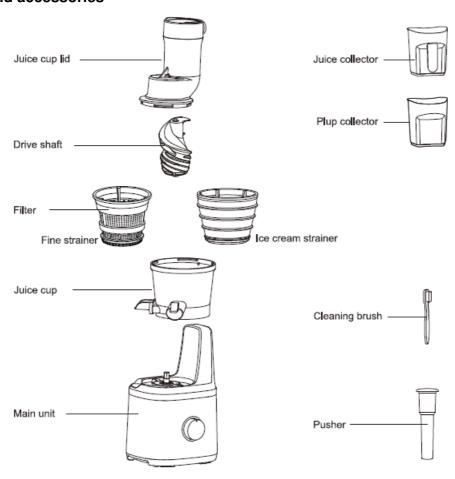
- 8. Sit the main unit on a dry, firm, level surface.
- 9. Route the cable so it doesn't overhang, and can't be tripped over or caught.
- 10. Don't let the jug overflow. If liquid gets under the main unit, it may be sucked into the motor, damaging it.

- 11. Don't use the appliance for any purpose other than those described in these instructions.
- 12. Don't use the appliance if it's damaged or malfunctions.
- 13. Children should be supervised to ensure that they do not play with the appliance.
- 14. When the machine has overload protection, do not touch the machine, to stay in continue to use when the machine is back to normal.
- 15. This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
- 16. Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.
- 17. Children shall not play with the appliance. Cleaning and user maintenance shall not be done by children without supervision.
- 18. Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling, or cleaning.
- 19. Do not use the appliance if the rotating sieve is damaged.
- 20. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- 21. Switch off the appliance and disconnect from the supply before changing accessories or approaching parts that move in use.

Product technical parameters

| Product name | Model | Voltage | Frequency | Power | Capacity |
|--------------|--------------|-----------|-----------|-------|----------|
| Juicer | MJ-JS2007AW1 | 220-240V~ | 50/60Hz | 200W | 1.0L |

Parts name and accessories



Note: The above picture is only for reference since the appearance of the product has a slight difference, please see the real product in the package.

Cautions Before Use

- 1. Please do not operate the product continuously. If it exceeds 20 minutes, please stop and cool for 20 minutes before continuing juicing to prevent damage to the product.
- 2. For ingredients with high fibre content (celery, etc.), please cut into pieces around 5 to 10 cm long and 1.5 to 2.5 cm width before putting into the machine. (For fibre rich ingredients, it is best to cut into pieces no more than 3 cm long, then slowly put into the machine.)
- 3. Extremely hard ingredients such as cereals, sugar cane and ginger are not suitable for juicing.
- 4. For hard seed ingredients such as cherries, grapefruit, etc., please make sure to deseed; For lemon, orange and other fruits, it is best to be peeled and deseeded, so as it will not affect the fruit juice taste.
- 5. When processing harder fruits and vegetables, the machine will experience "squeaky" fricative sounds, and the product may experience slight shaking. This situation is normal and please uses it with confidence.
- 6. Please use fresh fruits and vegetables for juicing, for fruits and vegetables stored in the refrigerator, soak in water for more than 10 minutes before processing, the effect will be better.
- 7. When processing fruits and vegetables with deeper pigments, such as carrots, beetroots, etc., there will be mild staining of the juice cups and other parts, which is a normal situation.
- 8. Before starting the machine, please confirm that the juice cup lid is installed in place.
- 9. When putting in ingredients, it should be put in slowly one by one; the ingredients must be processed before putting in the next ingredients.

Assembly Method

- 1. How to assemble the seasoning valve at the bottom of the juicingcup. Push the seasoning valve at the bottom of the juicing cup into the "Hard fruits" position in the direction shown.
 - Note: The seasoning valve must be installed in place; otherwise there will be leakage problems.
- 2. Install the juice cup onto the main unit. Align the juicing cup to the fixed point on the main unit and push down, and rotate the juicing cup lightly until it is installed in place.





- 3. install the filter into the juicing cup.
- 4. install the drive shaft into the middle of the filter and press down until it stops.
- 5. install the juice cup lid. Align " on the juice cup lid with " on the juicing cup, and tum the juice cup lid clockwise so that the juice cup cover" 8″ could align with " on the juicing cup.
- 6. As shown in the figure, place the juice collector and pulp collector.



Functional Description

- Hard fruit: for squeezing hard fruit
- Soft fruit: for squeezing soft fruit.
- Off: Stop the machine after the juicing process is completed.
- Reverse: Lifts the fruits and vegetables upwards, solving the stuck issue when juicing; the stuck issue occurs during the process of juicing or making ice cream; the machine reverses to protect the machine from overloading of ingredients or hardened ingredients, and corrects the juice extraction process.
- Ice cream: For making fruit and vegetable ice cream.
- Self-clean: Simple cleaning for the juicing system.

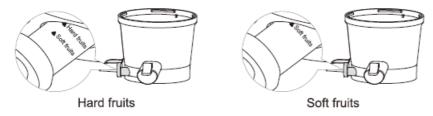
The respective fruits correspond to the seasoning valve:

• Soft fruits: soft fruit: orange, watermelon, red grape, pineapple, cucumber, tomato, ice cream

• Hard fruits: hard fruit + fiber-rich Ingredients: apple, pear, celery, carrot, pomegranate

Warning

1. Please do not press the button with wet hands. It is prohibited to idle products for a long period

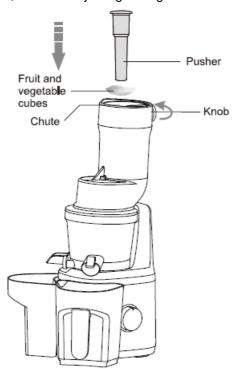


Usage

- 1. Put the washed large pieces of fruits and vegetables into the feeding chute, turn the knob to pour the fruits and vegetables into the feeding chute, and put the small pieces of fruit and vegetables from the small feeding chute. After putting the material, push the material with a pushing rod.
 - **Note:** Please use fresh fruits and vegetables for juicing, for fruits and vegetables stored in the refrigerator, soak in water for more than 10 minutes before processing, the effect will be better.

Warning

- This product is not suitable for crushing cereals, sugarcane, and other hard fruits.
- · For fruits with hard cores, remove cores before juicing.
- For celery and other coarse fiber fruit, wash after juicing 0.5 kg.

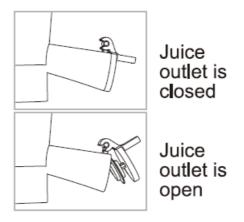


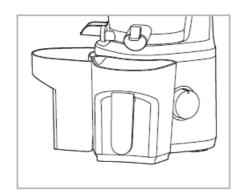
2. When the machine suddenly stops during operation, first revolve the knob to the "Stop" position, then revolve to the "Reverse" position, so that the ingredients held in the drive shaft would be pushed up, and then presses the button to the "forward" position. (Repeat three times or so).

Warning

• When the machine is in the "Reverse" mode, please hold the juice cup lid gently with your hand (to prevent the juice cup lid getting loose).

- After the above operation, if it still does not operate, please remove the juice cup and wash completely
- 3. You may keep the juice outlet lid closed during juicing. When the juice output reaches a certain quantity, open the lid and receive the juice with the juice collector.
 - Benefits:
 - Reduce the exposure to air and slow down the oxidization process.
 - A variety of fruits and vegetables can be used to extract the mixed fruit juice.

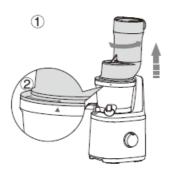




- 4. After the juicing process, revolving the button to the "Off" position and unplug the power cord.
 - Recommendations: Please do not store the squeezed juice for long time.

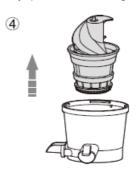
Disassembly Method

- 1. Press the button to stop the machine and unplug the power cord.
 - **Recommendations:** After the juicing process, revolving the knob to the "Reverse" position and hold for few seconds for easy disassembly and cleaning
- 2. Grasp the juice cup lid by hand, and rotate the juice cup cover counter-clockwise as shown in Fig. (1, rotate to the position shown in Fig. 2 and pull up the juice cup lid to disassemble.
- 3. Grab the juice outlet on the juicing cup and lift it upwards to disassemble (see Figure 3).





- 4. Take out the drive shaft and filter assembly (as shown in Fig. 4).
- 5. Disassemble the drive shaft and filter separately (as shown in Fig. ©).





Ice cream making method

Please put fruits such as bananas (peeled), durian (deseeded), and strawberries (capped) in the freezer for more than 8 hours. Place the special ice cream filter into the juicer. Thaw the frozen fruits for 15 minutes before making, start the machine, and slowly put the fruits into the juicer to make authentic fruit-flavoured ice cream.

Operating steps

- 1. Put the juice cup on the slag outlet and pick up the ice cream;
- 2. Push the seasoning valve to "Soft fruits";
- 3. Revolve the knob to "Ice cream";
- 4. Ice cream will be discharged from the slag outlet.

Tips

- When making fruit ice cream, you may add frozen milk according to personal taste (the frozen ingredient needs to be thawed at room temperature until the surface slightly softens (more than 20 minutes of thawing in winter and more than 15 minutes in winter), and slowly mix it into the juice machine to make a delicious ice cream.
- Winter: Thawing time is more than 20 minutes;
- Summer: Thawing time is more than 15 minutes.
- Put the frozen ingredients slowly into the feeding chute, the feeding interval has to be more than 5 seconds.

Mango and Banana Ice cream

- 1. Cut the mango meat and banana into small cubes, and freeze for 8-12 hours in the freezer.
- 2. Remove from freezer and thaw the frozen fruits for a few minutes under room temperature to relieve the hardness:
- 3. Place the special ice cream filter into the juicer, start the machine, and put the frozen mango and banana pieces in the feeding chute.
- 4. The ice cream could be consumed directly.
 - Reminder: the banana ice cream should be consumed as soon as possible.

Dragon fruit ice cream (May add in yoghurt or milk according to personal taste)

- 1. Peel the dragon fruit, cut into small cubes, and freeze for 8-12 hours in the freezer. Remove from freezer and thaw the frozen fruits for a few minutes under room temperature to relieve the hardness;
- 2. Place the special ice cream filter into the juicer, start the machine, and put the frozen dragon fruit pieces in the feeding chute.
- Use a push rod to gently press the fruit cubes, place the ice cream container under the slag outlet, and the dragon fruit ice cream is ready;
- 4. Remove the filling from the biscuits, place it in a zip lock bag close it tightly, break the biscuits, and serve with the ice cream.
 - Reminder: the dragon fruit ice cream should be consumed as soon as possible.

Peach ice cream

- 1. Wash and peel the peach, take the peach meat cut into small cubes, and freeze for 8-12 hours in the freezer.
- 2. Put fresh milk into the refrigerator;
- 3. Remove the prepared peach from the freezer and thaw for a few minutes under room temperature to relieve the hardness;
- 4. Put the frozen peach cubes in the feeding chute, and add fresh milk according to personal taste; Use a push rod to gently press the fruit cubes, place the ice cream container under the slag outlet, the peach ice cream is ready;
- 5. Add in your favorite jam to make peach fresh milk ice cream. Reminder: the peach ice cream should be consumed as soon as possible.

Care and Cleaning

Cleaning

- 1. Wash each disassembled part with running water. If residues plug the filter mesh, please wash the filter with a cleaning brush.
 - Note: please do not wash by using iron brush and sharp washing tool.



- Special reminder: When washing, push the seasoning valve back and forth for easier cleaning.
- 2. Do not immerse the main unit into water, only use damped soft cloth to wipe clean.
- 3. After cleaning, dry the washed parts and store them in a clean and well-ventilated place.
 - **Note:** As the dried slag may affect the disassembly and cleaning, and it may also cause deterioration of performance. Therefore, it should be washed in time after each use. The rubber gasket below the juice cup is removable and washable.

Maintenance

- 1. This product shall be used frequently to keep the motor dry.
- 2. For prolonged storage, keep it in a dry and ventilated place to prevent the motor from moisture and affecting normal usage.

Recycling

ENVIRONMENTAL PROTECTION

The appliance must not be disposed of with regular household waste. At the end of its service life, the appliance must be properly delivered to a collection point for the recycling of electrical and electronic equipment. By Collecting and recycling old appliances, you are making an important contribution to the conservation of our natural resources and provide for environmentally sound and healthy disposal. www.midea.com.cn.

IMPORTANT NOTE: Please read the manual carefully before operating your product. Retain it for future reference.

Documents / Resources



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