



CAUTION: READ OPERATOR'S MANUAL BEFORE USE

Visit www.hamiltonbeach.in for our complete line of products and Use and Care Guides — as well as delicious recipes, tips, and other helpful information.

Questions? Please call us — our friendly associates are ready to help.

1.800.42.555.43

Hamilton Beach



Big Mouth Plus Juice Extractor

840263400

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English...... 2

IMPORTANT SAFEGUARDS

Use for food or liquids only. When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- 1. Read all instructions.
- 2. This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are closely supervised and instructed concerning the use of the appliance by a person responsible for their safety.
- I his appliance should not be used by children.Keep the appliance and its cord out of reach of children.
- 4. Close supervision is necessary when any appliance is used near children. Children should be supervised to ensure that they do not play with the appliance.
- **5.** To protect against risk of electrical shock, do not immerse cord, plug, or motor base in water or other liquid.

- **6.** Always disconnect the appliance from the power supply if it is left unattended and before assembling, disassembling, or cleaning.
- 7. Avoid contacting moving parts. Keep fingers out of feed chute.
- 8. Never feed food by hand—always use the food pusher.
- 9. Always make sure the juice extractor is properly and completely assembled before the motor is turned ON. The unit will not turn ON unless properly assembled. Do not release safety locking latches while juice extractor is in operation.
- **10.** Never operate without pulp container in place.
- 11. Be sure to turn switch to OFF (O) position after each use of your juice extractor. Make sure the motor stops completely before disassembling.

- 12. Do not put fingers or other objects into the juice extractor feed chute while it is in operation. If food becomes lodged in the opening, use food pusher to push it down. When this method is not possible, turn the motor OFF (O), unplug the cord from the outlet, and disassemble juicer to remove the remaining food.
- 13. Do not operate any appliance with a damaged supply cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. Call our toll-free customer service number for information on examination, repair, or electrical or mechanical adjustment. 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.
- **14.** The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock, or injury.

- **15**. Do not use outdoors.
- **16.** Do not let cord hang over edge of table or counter, or touch hot surfaces, including stove.
- 17. Do not leave juice extractor unattended while it is operating.
- **18.** Blades are sharp; handle carefully. Do not touch the small cutting blades in the base of the stainless steel strainer basket.
- 19. Keep hair, clothing, and jewelry, as well as spatulas and other utensils, away from feed chute during operation to prevent the possibility of severe injury to persons and/or damage to the appliance.
- **20.** Do not use the appliance if the rotating strainer basket or the protecting cover is damaged or has visible cracks.
- **21.** Always use the juice extractor on a dry, level surface.

- **22.** Any maintenance other than cleaning should be performed by an authorized service center.
- **23.** I o reduce the risk of personal injury and/or damage to the appliance, do not use bent, dented, or otherwise damaged strainer basket.
- **24.** Do not place on or near a hot gas or electric burner or in a heated oven.
- 25. Check that the control is OFF (O) before plugging cord into outlet. To disconnect, turn control to OFF (O) and then remove plug from wall outlet.
- 26. CAUTION: In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.

SAVE THESE INSTRUCTIONS!



Recycling the Product at the End of Its Service Life

The wheeled bin symbol marked on this appliance signifies that it must be taken over by a selective collection system conforming to the WEEE Directive so that it can be either recycled or dismantled in order to reduce any impact to the environment. The user is responsible for returning the product to the appropriate collection facility, as specified by your local code. For additional information regarding applicable local laws, please contact the municipal facility and/or local distributor.

Other Consumer Safety Information

This appliance is intended to be used in household and similar applications such as:

- staff kitchen areas in shops, offices and other working environments;
- farm houses:
- by clients in hotels, motels and other residential type environments;
- bed and breakfast type environments.

The appliance is not intended for commercial, professional, or industrial use.

The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in or tripping over a longer cord. If a longer cord is necessary, an approved extension cord may be used. The electrical rating of the extension cord must be equal to or greater than the rating of the appliance. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or accidentally tripped over.

The electrical rating of this appliance is listed on the bottom panel of the unit.

The strainer basket is a delicate screen. If bent or damaged, do not use, as it could break into small pieces and cause personal injury and/or damage the appliance. Call our toll-free customer service number to order a new basket. Replace basket when it shows signs of wear.

If the juice cover broken or cracked, do not use, Call our toll-free customer service number to order a new juice cover.

Do not operate more than 45 seconds ON at a time.

This machine is equipped with motor overload protection. If the motor stops during operation due to overheating, unplug and allow it to cool down for 15 minutes. Plug machine back in to resume normal operation.

▲ WARNING Laceration Hazard.

Extra-wide feed chute. Do not place hands or fingers down feed chute. Always use the food pusher.

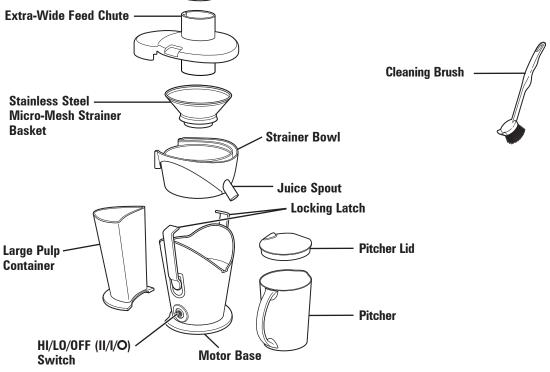
Parts and Features

Food Pusher

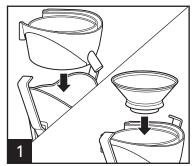
▲ WARNING Laceration Hazard.

Micro-mesh strainer basket may fly apart during use if it is damaged, resulting in the risk of cuts and bruises. To reduce the risk of personal injury:

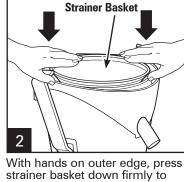
- Always inspect micro-mesh strainer basket before each use.
- Never use a cracked, bent, or damaged micro-mesh strainer basket.



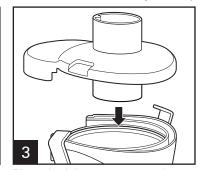
How to Assemble



Place strainer bowl on top of the motor base. Then place the stainless steel strainer basket inside the strainer bowl.



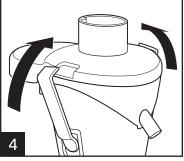
latch into position.



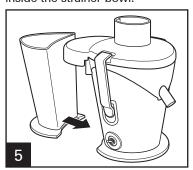
BEFORE FIRST USE: After unpacking the juice extractor, remove

cardboard from filter basket and wash everything except the base in warm, soapy water. Rinse and dry immediately. Never immerse the base in water or other liquids; wipe it with a damp sponge.

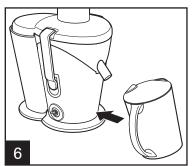
Place the juicer cover over the strainer bowl, positioning the feed chute over the strainer basket, and lower into position.



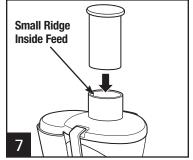
Raise the locking latches up to lock into place.



Place the pulp container into position by tilting the container slightly.



Place pitcher with lid under the juice spout. Slide the food pusher down the feed chute by aligning the groove in the food pusher with the small ridge on the inside of the top of the feed tube.

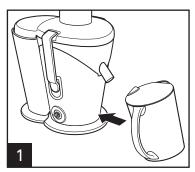


HINT: To minimize cleanup, place a plastic grocery bag in the pulp container to collect the pulp. (See page 8 for more information.)

How to Use

Wash fruits and vegetables.

NOTE: Most fruits and vegetables such as apples, carrots, and cucumbers will not need to be cut since they will fit into feed chute whole. It is recommended that fruits or vegetables such as oranges, melons, or mangoes are peeled before placing in unit for best juice flavor.



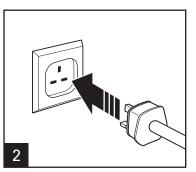
Ensure that unit is correctly assembled (see page 7) and place pitcher with lid under spout.

To minimize cleanup, place a plastic grocery bag in pulp container to collect pulp. When juicing is completed, simply remove grocery bag containing pulp.

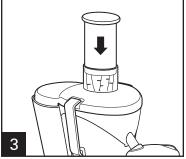
NOTE: Do not allow pulp container to overfill since this may prevent correct operation or damage the unit.

A WARNING Laceration Hazard.

Never use fingers to push food down the feed chute or to clear the feed chute. Always use the food pusher provided.



Turn switch to OFF (**O**) position. Plua into outlet.

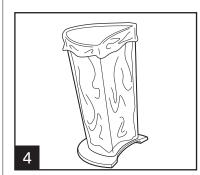


With the motor running, place food down the feed chute. Using food pusher, gently guide food down feed chute. To extract the maximum amount of juice, always push food pusher down slowly.

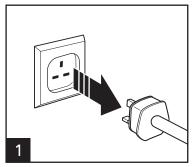
Juice will flow into pitcher and separated pulp will accumulate in pulp container.

NOTE: Pulp container can be emptied during juicing by turning iuice extractor OFF (O) and then carefully removing pulp container. (Replace empty pulp container before continuing to juice.)

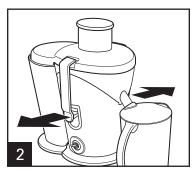
Do not operate more than 45 seconds ON at a time.



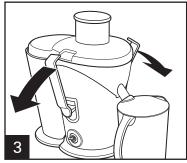
How to Disassemble



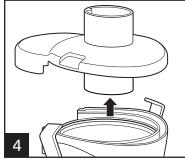
Turn juice extractor OFF (**O**) and unplug. Allow strainer basket to stop turning.



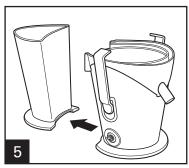
Release locking latches.



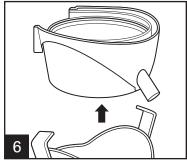
Move the locking latches down.



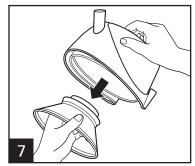
Lift off the cover.



Remove the pulp container by sliding away from motor base.



Lift off the strainer bowl with the strainer basket still in place.

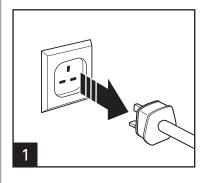


To remove the strainer basket, turn the strainer bowl upside down and carefully remove the strainer basket. (It is recommended to remove the strainer basket over a sink.)

Care and Cleaning

A WARNING Shock Hazard.

Do not immerse motor base in water or any other liquid.







Discoloration of the plastic may occur with some fruit and vegetables. To help prevent this, wash all parts immediately after use.

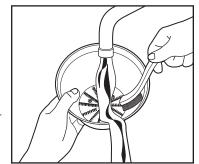
DO NOT use the "SANI" setting when washing in the dishwasher. "SANI" cycle temperatures could damage your product. Do not place the motor base in the dishwasher. Some part distortion may occur if your household dishwasher's temperature is higher than normal or if the parts are placed too close to the heating element.



▲ CAUTION Laceration Hazard.

The center of the strainer basket contains small, sharp blades to process fruits and vegetables during the juicing function. Do not touch blades when handling the strainer basket.

Always treat the strainer basket with care; it can be damaged easily. To assist with cleaning, soak the strainer basket in hot, soapy water for approximately 10 minutes immediately after juicing is completed. If pulp is left to dry on the basket it may clog the fine pores of the filter mesh, thereby lessening the effectiveness of the juice extractor.



The cleaning brush included with the unit is the most effective way to clean the strainer basket. Using the brush, hold the strainer basket under running water and brush inside and outside of the basket.

Juicing Tips, Techniques, and Recipes

PURCHASING AND STORING FRUITS AND VEGETABLES:

- Always wash fruits and vegetables before juicing.
- Always use fresh fruits and vegetables for juicing.
- To save money and obtain fresher produce, purchase fruits or vegetables that are in season.
- Keep your fruits and vegetables ready for juicing by washing them before storing.
- Most fruits and hardier-type vegetables can be stored at cool room temperature. More delicate and perishable items such as berries, leafy greens, celery, cucumbers, and herbs should be stored in the refrigerator until required.

PREPARING FRUITS AND VEGETABLES:

- It is recommended that fruits or vegetables such as oranges, melons, or mangoes are peeled before placing in juice extractor for best juice flavor.
- All fruits with pits and large seeds such as nectarines, peaches, apricots, plums, and cherries <u>MUST</u> be pitted before juicing.

USING THE PULP:

- The remaining pulp left after juicing fruits or vegetables is mostly fiber and cellulose which, like the juice, contain vital nutrients necessary for the daily diet and can be used in many ways. Pulp can be frozen for later use.
- There are a number of recipes that use pulp. You can also use pulp to thicken casseroles or soups.
- Pulp is great used in the garden for compost.

SOY MILK, ALMOND MILK, AND RICE MILK:

This juice extractor may be used to make soy milk, almond milk, and rice milk. Follow these steps:

- Soak 1 cup (237 ml) of soybeans, almonds, or rice in 4 cups (946 ml) of water for 8 to 12 hours covered in the refrigerator.
- Drain nuts and discard water. Cover nuts, beans, or rice with 1 1/2 cups (355 ml) fresh water.
- 3. Slowly ladle the nuts, beans, or rice with the water into the food chute.
- 4. Place cheesecloth in a container. Pour mixture into a tight woven cheesecloth and let stand until completely drained. Squeeze cheesecloth, if necessary. Refrigerate milk immediately.

NOTES:

- Almonds must be soaked 8 to 12 hours before juicing.
- Soy milk should be boiled to improve the flavor.
- Vanilla, honey, and sugar may be added to enhance the flavor of each milk type.

Juicing Chart

Fruit or Vegetables	Examples	Speed
Firm Fruits and Vegetables	Apples, Peeled Oranges, Carrots, Beets, Cucumbers, Ginger	HIGH
Soft Fruits and Vegetables	Strawberries, Pitted Peaches, Watermelons, Grapes, Tomatoes	LOW
Leafy Greens	Spinach, Kale, Beet Greens	LOW

Recipes

Carrot, Ginger, and Apple Juice

Ingredients:

6 medium carrots

1/4-inch-thick (0.6-cm) slice fresh ginger (about 1-inch [2.5-cm] diameter)

1 large Granny Smith apple

Directions:

- 1. Cut apple as needed to fit through the chute of the juice extractor.
- 2. Juice the ingredients in the order listed.
- 3. Stir and serve immediately.

Serves: 2

Beet, Orange, Ginger, and Carrot Juice

Ingredients:

1 large beet, trimmed

1 medium orange, peeled

3 medium carrots

1/4-inch-thick (0.6-cm) slice fresh ginger (about 1-inch [2.5-cm] diameter)

Directions:

- Cut beet, orange, and carrots as needed to fit through the chute of the juice extractor.
- 2. Juice the ingredients in the order listed.
- 3. Stir and serve immediately.

Serves: 1-2

Blueberry, Raspberry, Strawberry, and Apple Juice

Ingredients:

1 cup (237 ml) blueberries

1 cup (237 ml) raspberries 4 large strawberries, hulled

1/4 of a Granny Smith apple

Directions:

- 1. Juice the ingredients in the order listed.
- 2. Stir and serve immediately

Serves: 1-2

Go-Getter Green Juice

Ingredients:

4 medium kale leaves

2 medium carrots, trimmed

1/2 lemon, peeled

1-inch (2.5-cm) piece fresh ginger

1 cup (237 ml) baby spinach leaves

1 medium Granny Smith apple

Directions:

- Cut carrots, apple, and lemon as needed to fit through the chute of the juice extractor.
- 2. Juice the ingredients in the order listed.
- 3. Stir and serve immediately

Serves: 1-2

Recipes (cont.)

Veggie Cocktail

Ingredients:

8 medium tomatoes

1 small lemon, peeled

1 large rib celery

1 medium carrot

1 onion slice

1 teaspoon (5 ml) Worcestershire sauce

1/2 teaspoon (2.5 ml) salt, if desired

Directions:

- Cut tomatoes, lemon, and carrot as needed to fit through the chute of the juice extractor.
- Juice the ingredients in the order listed except Worcestershire sauce and salt.
- 3. Stir in Worcestershire sauce and salt. Serve immediately.

Serves: 2–3

Kale, Cucumber, and Cilantro Green Juice Ingredients:

6 large leaves kale

1 large cucumber

1 rib celery with leaves

1 medium lime, peeled

2 small handfuls cilantro

1 medium Granny Smith apple

Directions:

- Cut cucumber and apple as needed to fit through the chute of the juice extractor.
- 2. Juice the ingredients in the order listed.
- 3. Stir and serve immediately

Serves: 1–2

Pomegranate Blueberry Juice

Ingredients:

2 cups (473 ml) pomegranate seeds 1 cup (237 ml) blueberries

Directions:

- 1. Juice the ingredients in the order listed.
- 2. Stir and serve immediately.

Serves: 1-2

Test Kitchen Tip: Use just the seeds of a pomegranate for juicing since the membranes will make the juice bitter. To deseed the pomegranate, start by making a thin slice from the bottom to make it stable for cutting. Cut out the core at the top. Make shallow cuts to section into 6 wedges. Gently break the pomegranate apart and pry the seeds out with your fingers. Pomegranate juice can stain, so we suggest wearing gloves and something like an old T-shirt. Work over a bowl to catch the seeds and drips before placing in the juice extractor.

Troubleshooting

PROBLEM	PROBABLE CAUSE/SOLUTION
Machine will not work when switched ON.	• The locking latches may not be correctly engaged. Check to see if the locking latches are properly positioned in the two grooves on either side of the juice cover. Refer to page 7, Steps 3 and 4.
	This machine is equipped with motor overload protection. If the motor stops during operation due to overheating, unplug and allow it to cool down for 15 minutes. Plug machine back in to resume normal operation.
Motor appears to stall when juicing.	• The juicing action may be too vigorous. Try slower juicing action by pushing the food pusher down more slowly. Refer to page 8, Step 3.
	• Wet pulp can build up under the juicer cover or pulp container. Turn unit OFF (O) and unplug. Empty the pulp bin; then clean juice cover and strainer basket.
Excess pulp building up in the micro-mesh strainer basket.	• Turn OFF (O) and unplug. Remove strainer basket and clean mesh walls with a fine brush. This will remove excess fiber buildup which could be inhibiting the juice flow. Refer to pages 9 and 10.
Pulp is too wet and	Try a slower juicing action.
insufficient juice is produced.	• Turn OFF (O) and unplug. Remove strainer basket and clean mesh walls with a fine brush. This will remove excess fiber buildup which could be inhibiting the juice flow. Refer to pages 9 and 10.
Juice sprays out of spout.	Try slower juicing action by pushing the food pusher down more slowly. Refer to page 8, Step 3.
Juice drips out of spout immediately after juicing.	• With motor ON, raise and lower food pusher in feed chute several times. The action forces remaining pulp and juice out of strainer bowl.
Machine vibrates excessively.	• Buildup of pulp in mesh of strainer basket. Turn unit OFF (O) and unplug. Clean strainer basket. Refer to page 10. If machine vibration continues after cleaning, this could be a sign of a damaged strainer basket. Call our toll-free customer service number to order a new strainer basket.

Limited Warranty

COSTOIVILITIVAIVIL.				
ADDR	ESS:			
PHONE NUMBER:				
MODEL NUMBER:				
DATE OF PURCHASE: BILL NUMBER:				
	SERI	IAL NUMBER:		
	(PLACE SERIAL N	NUMBER STICKER HERE)		

EXPIRY DATE:

CLISTOMED NAME:

SHOULD ANY DEFECT IN MATERIAL OR WORKMANSHIP DEVELOP IN THE PRODUCT,

- CALL 1.800.42.555.43 OR VISIT www.hamiltonbeach.in FOR SERVICE CENTER LOCATIONS OR
- KINDLY TAKE THE PRODUCT TO THE PLACE OF PURCHASE OR
- CALL 1.800.42.555.43 FOR SERVICE AT HOME¹

THE PRODUCT OR ANY COMPONENT OF PRODUCT FOUND TO BE DEFECTIVE WILL BE REPAIRED OR REPLACED FREE OF CHARGE DURING THE WARRANTY PERIOD OF 2 YEARS, FROM THE DATE OF PURCHASE. IF THE PRODUCT OR COMPONENT IS NO LONGER AVAILABLE, WE WILL REPLACE WITH A SIMILAR ONE OF EQUAL OR GREATER VALUE.

NAME OF DEALER:
DEALER'S SIGNATURE:
CUSTOMER'S SIGNATURE:
STAMP:

VALIDITY:

- THIS WARRANTY IS ISSUED SUBJECT TO THE PRODUCTION AND VERIFICATION OF THE ORIGINAL PROOF OF PURCHASE.
- THIS WARRANTY IS VALID IN INDIA ONLY AND IF PRODUCT HAS BEEN PURCHASED FROM AN AUTHORIZED HAMILTON BEACH DEALER.
- THIS WARRANTY DOES NOT COVER GLASS, FILTERS, WEAR FROM NORMAL USE, USE NOT IN CONFORMITY WITH THE PRINTED DIRECTIONS, OR DAMAGE TO THE PRODUCT RESULTING FROM ACCIDENT, ALTERATION, ABUSE, OR MISUSE. THIS WARRANTY ONLY EXTENDS TO THE ORIGINAL CONSUMER PURCHASER OR THE GIFT RECIPIENT.

THE WARRANTY WILL BE CONSIDERED INVALID IF:

- PRODUCT HAS NOT BEEN USED PER THE MANUFACTURER'S OPERATING INSTRUCTIONS.
- PRODUCT HAS BEEN SERVICED, REPAIRED, OPENED, OR TAMPERED WITH BY ANY UNAUTHORIZED PERSON.
- UNAUTHORIZED CORRECTION/ALTERATIONS IN INVOICE COPY/ INSTALLATON NOTE/SERIAL NUMBER OF PRODUCT.
- INCOMPLETE WARRANTY CARD AFTER PURCHASE.
- ANY ATTACHMENTS NOT RECOMMENDED BY THE MANUFACTURER HAVE BEEN USED ON THE PRODUCT.
- PRODUCT IS USED FOR OTHER THAN SINGLE-FAMILY HOUSEHOLD USE OR SUBJECTED TO ANY VOLTAGE AND WAVEFORM OTHER THAN 220–240V~/ 50Hz.

¹At-home service is limited to certain geographical areas in India; please call 1.800.42.555.43 for further details.

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