

the Juice Fountain™ Compact

Instruction Book - BJE200



Breville®



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Limited Product Warranty

Breville's warranty for this product covers the repair or replacement if it's found to be defective due to faulty materials, workmanship, or function within the warranty period. All legal warranty rights under applicable national legislation will be respected and will not be impaired by our warranty. For details on length of warranty, to obtain a printed copy or to read full terms and conditions please



QR149

scan the QR code or visit **www.breville.com**
Alternatively, call the Breville Service Centre (see back cover for contact details).

BREVILLE RECOMMENDS SAFETY FIRST

At Breville we are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions.

IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS
BEFORE USE AND SAVE
FOR FUTURE REFERENCE

- Do not push produce into the feed chute with your fingers. Always use the food pusher provided.
- Do not touch the small cutting blades in the base of the stainless steel filter basket.
- Always make sure the juicer is properly and completely assembled before connecting

to power outlet and operating. The unit will not turn ON unless properly assembled.

- Always use the juicer on a dry, level surface.
- Always turn the juicer off then turn off at the power outlet and then unplug when not in use or when disassembling or assembling.
- Do not juice stone fruit unless seed stone has been removed.
- Always turn the juicer OFF at the power outlet and then remove cord: if appliance is left unattended, if not in use, before cleaning, before attempting to move the appliance, disassembling, assembling and when storing the appliance.
- Do not operate the juicer continuously on heavy loads for more than 10 seconds. None of the recipes in this book are considered a heavy load.

- Remove and safely discard any packaging material or promotional labels before using the juicer for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this appliance.
- Do not place the juicer near the edge of a bench or table during operation. Ensure that the surface is level, clean and free of water, flour, etc. Vibration during operation may cause the appliance to move.
- Any significant spillage onto the surface under or around the appliance, or onto the appliance itself, should be cleaned and dried before continuing to use the appliance.
- Do not place the juicer on or near a hot gas or electric burner, or where it could touch a heated oven. Always ensure the juicer

is properly assembled before use. The appliance will not operate unless properly assembled.

- Do not use the juicer on a sink drain board.
- Do not leave the juicer unattended when in use.
- Always ensure the juicer is turned off by pressing the OFF/ON switch on the control panel to OFF. Then switch the appliance off at the power outlet and unplug the cord. Make sure the stainless steel filter basket has stopped rotating and the motor has completely stopped before releasing the safety locking arm and/or attempting to move the appliance, when the juicer is not in use, and before disassembling, cleaning and storing.
- Keep hands, fingers, hair, clothing as well as spatulas and other utensils away from the appliance during operation.

- Do not use the juicer for anything other than food and/or beverage preparation.
- Keep the appliance clean. Refer to care and cleaning.
- Remove rind from all citrus fruit before juicing.
- Do not use the appliance if the rotating sieve (filter basket) is damaged.



WARNING

Extra wide feed chute. Do not place hands or foreign objects down feed chute. Always use the food pusher provided.

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- Fully unwind the power cord before use.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- To protect against electric shock do not immerse the power cord, power plug or appliance in water or any other liquid.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- It is recommended to regularly inspect the appliance. To avoid a hazard do not use the appliance if power cord, power plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Breville Service Centre for examination and/or repair.
- Any maintenance other than cleaning should be performed at an authorised Breville Service Centre.
- This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. **Misuse may cause injury.**
- The installation of a residual current

device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.

- This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.



WARNING

Do not immerse the motor base in water or any other liquid. Do not use water jet to clean the motor base. The centre of the filter basket and feed chute contain small sharp blades to process fruit and vegetables during the juicing function. Do not touch blades when handling the filter basket or feed chute.

**FOR HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTIONS**



Components



- A. Food pusher
For pushing whole fruit and vegetables down the patented wide feed chute.
- B. Unique patented centrally located feed chute
The extra wide 75mm feed chute fits whole apples, carrots, tomatoes. Makes juicing fruit and vegetables fast and easy.
- C. Stainless steel micro mesh filter basket (dishwasher safe).
- D. Juice jug lid
Allows juicer to operate with the lid on, therefore eliminating any splatter during operation. Place lid onto juice jug to store juice in refrigerator.
- E. Built in froth separator in lid
Ensures juice froth is separated from juice when poured into a glass (if preferred).
- F. 800ml dishwasher safe juice jug

- G. Safety locking arm
Juicer will not operate without juicer cover in place and safety locking arm in place in the vertical operating position.
- H. Juicer cover
- I. Integrated pulp container
Will collect pulp for up to 1.5 litres of apple juice.
- J. High performance 900 watt motor
- K. Easy ON and OFF button

Not Shown

Cord wrap

Cord wraps around a raised disc on the base of the Juice Fountain™ Compact™ (not shown in picture).

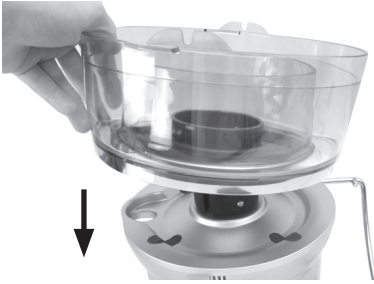
Nylon bristle brush/Cleaning tool

Included for easy cleaning of the micro mesh filter basket. Includes a specifically designed end of brush to assist in the removal of pulp from the integrated pulp container



Assembly

1. Place the motor base on a flat, dry surface such as a counter-top. Ensure that the juice is turned OFF and the power cord is unplugged.
2. Place the integrated pulp container on top of the motor base. Locate the integrated pulp container so that the spout fits through the hole on the front of the motor base.



3. Align the arrows on the Nutri Disc™ with the arrows on the motor drive coupling and push down until it clicks into place. Ensure the Nutri Disc™ is fitted securely inside the integrated pulp container and onto the motor base.



4. Place the juicer cover over the Nutri Disc™ and integrated pulp container. The ridges of the rim of the juicer cover should align with the small plastic wings on the integrated pulp container. Lower into position.



NOTE

The juicing cover can be positioned in either of the plastic wings on the integrated pulp container.

5. Raise the safety locking arm up and lock into the two grooves on either side of the juicer cover. The safety locking arm should now be in a vertical position and locked into place on top of the juicer cover.



6. Slide the food pusher down the feed chute by aligning one of the grooves in the food pusher with the small bump on the inside of the top of the feed chute. Continue to slide the food pusher down the feed chute.



7. Place the juice jug provided sideways under the spout of the juicer. A graphic on the lid shows where the juicer spout is to be placed.



NOTE

The jug is designed to clip in under the spout to give it a positive location.

A glass could also be used to collect the juice, but using the jug and lid is recommended to avoid any splatter.



Functions

1. Wash your selection of fruit and vegetables ready for juicing.
2. Ensure the juicer is correctly assembled. Ensure the Nutri Disc™ is thoroughly cleaned before each use (refer to care and cleaning). Place the juice jug with lid fitted (or glass) under spout before commencing juicing.
3. Plug the power cord into a 220/240V power outlet and push the ON/OFF button to ON.
4. With the motor running, place food into the feed chute. Using the food pusher, gently guide food down the feed chute. To extract the maximum amount of juice, always push the food pusher down slowly.



NOTE

Always ensure the power is turned on before inserting fruits and vegetables. Using a gentle pushing motion using the pusher will extract the maximum amount of juice.

5. Juice will flow into the juice jug and the separated pulp will accumulate in the integrated pulp container.



NOTE

- Most fruit and vegetables such as small apples, carrots and cucumbers will not need to be cut to size as these will fit into the feed chute whole.
- When juicing carrots place the tip of the carrot into the feed chute last.
- When the integrated pulp container is full of pulp, it must be emptied before continuing to juice. (Refer to disassembling instructions).
- Reassemble machine to continue juicing.



WARNING

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

DISASSEMBLING

1. Push the ON/OFF button on juicer to off and unplug.



IMPORTANT

Wait for the filter basket to stop spinning before continuing to step 2.

2. Pull the locking arm back over the grooves on either side of the juicer cover.



3. Move the locking arm down.
4. Remove the integrated pulp container (preferably with the juicer cover, Nutri Disc™ and food pusher in place) by lifting vertically from the motor base. Take it to the sink for easy cleaning.



5. Remove the food pusher by lifting it vertically.

6. Remove the juicer cover from the integrated pulp container by lifting it vertically. Remove any pulp from the cover by using the flat end of the brush to gently scrape down the sides.
7. Remove the Nutri Disc™ by lifting it vertically from the pulp bowl surround.



8. Empty the pulp from the integrated pulp container into a side bowl for composting or into the bin.
9. Use the flat end of the brush to gently scrape down inside the pulp container.



WARNING40

The stainless steel filter basket contains small sharp blades to cut and process fruits and vegetables. Do not touch blades when handling the filter basket.



Care & Cleaning

- Always ensure that the juicer is turned off then remove the plug from the power outlet before cleaning, disassembling and storing the appliance.
- Follow these instructions to clean all surfaces of parts that come into contact with food during normal use.
- For easy cleaning – immediately after each use always turn juicer off and then unplug.
- Then rinse removable parts under running water (to remove wet pulp). Allow parts to air dry.
- After disassembling the unit, all removable parts may be washed in hot soapy water or dishwasher safe parts may be placed in the dishwasher.
- The juicer cover, integrated pulp container, Nutri Disc™ and juice jug are dishwasher safe, (top shelf only).
- Wipe the motor base with a damp cloth.
- For consistent juicing results always ensure that the Nutri Disc™ is thoroughly cleaned using the supplied nylon bristle brush. Using the nylon washing brush, hold the Nutri Disc™ under running water and brush the inside of the basket, hold it up towards a light to ensure the fine mesh holes are not blocked. If the holes are blocked soak the stainless steel filter basket in hot water with 10% lemon juice to loosen the blocked holes. Alternatively wash the stainless steel filter basket in the dishwasher.

- Do not soak the Nutri Disc™ in bleach.
- Always treat the Nutri Disc™ with care as it can be easily damaged.
- Discoloration of the plastic may occur with brightly colored fruit and vegetables. To help prevent this, wash parts immediately after use.
- If discoloration does occur, the plastic parts can be soaked in 10% lemon juice and water or they can be cleaned with a non- abrasive cleaner.



NOTE

To assist with cleaning soak the Nutri Disc™ in hot soapy water for approximately 10 minutes immediately after juicing is completed. If pulp is left to dry on the filter it may clog the fine pores of the filter mesh thereby lessening the effectiveness of the juicer.

For your convenience a nylon cleaning brush has been included with your juicer.



WARNING

Do not immerse the motor base in water or any other liquid. Do not use water jet to clean the motor base.

The center of the filter basket and feed chute contain small sharp blades to process fruit and vegetables during the juicing function. Do not touch blades when handling the filter basket or feed chute.



Tips

THE INSIDE INFORMATION ON JUICING

Although juice drinks are usually developed with flavor, texture and aroma at the forefront, the health benefits certainly add to the pleasurable taste experience.

Up to 70% of the nutrient content of fruit and vegetables is found in the juice. Liquids extracted from fresh fruit and vegetables form an important part of a well balanced diet. Fresh fruit and vegetable juices are an easy to make source of vitamins and minerals.

Juices are rapidly absorbed into the blood stream therefore being the quickest way in which the body can digest nutrients.

When you make your own juices, you have complete control over what you include in them. You select the ingredients and decide if you need to use sugar, salt or other flavoring agents.

PURCHASING AND STORAGE OF FRUIT AND VEGETABLES

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

PREPARATION OF FRUIT AND VEGETABLES

- If using fruits with hard or inedible skins such as mangoes, melons or pineapple, always peel before juicing.
- Citrus fruit can be juiced in the juicer if peeled first.
- All fruits with pits, hard seeds or stones such as nectarines, peaches, mangoes, apricots, plums and cherries must be pitted before juicing.
- A small amount of lemon juice can be added to apple juice to prohibit browning.



NOTE

Your juicer makes invigorating, frothy orange juice. Simply peel the oranges and juice. (It is best to refrigerate oranges before juicing).

THE RIGHT TECHNIQUE

When juicing a variety of ingredients with varying textures start with the softer textured ingredients then change to for harder texture ingredients.

If you are juicing herbs, sprouts or leafy green vegetables either wrap them together to form a bundle or juice them in the middle of a combination of ingredients to obtain the best extraction.



NOTE

If juicing herbs or leafy green vegetables on their own, the juice yield will be low due to the nature of centrifugal juicing, it is advised to juice them as with a combination of other fruit and vegetables.

All fruit and vegetables produce different amounts of liquids. This varies within the same group i.e. one batch of tomatoes can produce more juice than another batch. Since juice recipes are not exact, the precise quantities of any juice are not crucial to the success of a particular mixture.



NOTE

To extract the maximum amount of juice always push the food pusher down slowly.

GETTING THE RIGHT BLEND

It is easy to create great tasting juice. If you have been making your own vegetable and fruit juices, then you know how simple it is to invent new combinations. Taste, color, texture and ingredient preferences are a personal thing. Just think of some of your favorite flavors and foods – would they work well together or would they clash. Some bold flavors could over power the more subtle flavors of others. It is however, a good rule of thumb is to combine starchy, pulpy ingredients with those high in moisture.

USING THE PULP

The remaining pulp left after juicing fruit or vegetables is mostly fiber and cellulose which, like the juice, contains vital nutrients necessary for the daily diet and can be used in many ways. However, like the juice, pulp should be used that day to avoid loss of vitamins. Some of the uses of pulp are to bulk out rissoles, thicken casseroles or soups or in the case of fruit, simply placed in a bowl topped with meringue and bake for a simple dessert.

Apart from the consumption use, pulp is great used in the garden for compost.



NOTE

When using the pulp, there may be some pieces of fruit or vegetables remaining. These should be removed before using the pulp in any recipes.



Fruit & Vegetable Facts

FRUIT AND VEGETABLES	BEST SEASON TO BUY	STORAGE	NUTRITIONAL VALUE	CALORIE COUNT
Apples	Autumn/ Winter	Vented produce bags in refrigerator	High in Dietary Fiber and Vitamin C	166g Apple =80 cals
Apricots	Summer	Unwrapped in crisper of refrigerator	High in Dietary Fiber Contains Potassium	55g Apricot =19 cals
Bananas	Autumn/ Spring	Room temperature	Vitamins B6 & C, Potassium, Dietary Fiber	100g Banana =90 cals
Beets	Winter	Cut off tops, then refrigerate unwrapped	Good source Folate and Dietary Fiber Vitamin C and Potassium	160g Beets =79cals
Blueberries	Summer	Cover in the refrigerator	Vitamin C	100g Blueberries =52 cals
Broccoli	Autumn/ Winter	Produce bag in refrigerator	Vitamin C, Folate, B2, B5, E, B6 and Dietary Fiber	100g Broccoli =31 cals
Brussel Sprouts	Autumn/ Winter	Unwrapped in crisper of refrigerator	Vitamin C, B2, B6, E, Folate and Dietary Fiber	100g Brussel Sprouts =37 cals
Cabbage	Winter	Wrapped, trimmed in the refrigerator	Vitamin C, Folate, Potassium B6 and Dietary Fiber	100g Cabbage =22 cals
Carrots	Winter	Uncovered in refrigerator	Vitamin A, C, B6 and Dietary Fiber	100g Carrots =33 cals
Cauliflower	Autumn/ Winter	Remove outer leaves, store in produce bag in refrigerator	Vitamin C, B5, B6 Folate Vitamin 5 and Potassium	100g Cauliflower =24.5 cals
Celery	Autumn/ Winter	Refrigerate in produce bag	Vitamin C and Potassium	100g stick =15 cals
Cucumber	Summer	Crisper in refrigerator	Vitamin C	100g Cucumber =12 cals
Fennel	Autumn to Spring	Refrigerate	Vitamin C, Dietary Fiber, Folate	100g Fennel =19 cals
Grapefruit	All year round	Room temperature	Vitamin C, Bioflavonoids, Lycopene, Dietary Fiber	100g Grapefruit =33 cals

FRUIT AND VEGETABLES	BEST SEASON TO BUY	STORAGE	NUTRITIONAL VALUE	CALORIE COUNT
Grapes (Seedless)	Summer	Produce bag in refrigerator	Vitamin C, B6 and Potassium	100g Grapes =60-83 cals
Kiwi Fruit	Winter/ Spring	Crisper in refrigerator	Vitamin C and Potassium	100g Kiwi Fruit =52 cals
Mangoes	Summer	Covered in refrigerator	Vitamin A, C, B1, B6 and Potassium	207g Mango =113 cals
Melons including Watermelon	Summer/ Autumn	Crisper in refrigerator	Vitamin C, Folate, Dietary Fiber and Vitamin A	200g Melon =50 cals
Nectarines	Summer	Crisper in refrigerator	Vitamin C, B3, Potassium and Dietary Fiber	151g Nectarines =66 cals
Oranges	Winter/ Autumn/ Spring	Cool, dry place for 1 week, transfer to refrigerator to keep longer	Vitamin C	131g Orange =54 cals
Peaches	Summer	Ripen at room temperature then refrigerate	Vitamin C, Potassium, Dietary Fiber, Beta Carotene	100g Peaches =42 cals
Pears	Autumn/ Winter	Ripen at room temperature then refrigerate	Vitamin C & E Dietary Fiber	161g Pear =93 cals
Pineapple	Spring/ Summer	Store in a cool place	Vitamin C & E Dietary Fiber	100g Pineapple =43 cals
Spinach	All year round	Refrigerate	Vitamin B6, C, E, Beta carotene, Folate, Magnesium, Potassium, Dietary Fiber	100g Spinach =15 cals
Sweet Potato	All year round	Store in cool place	Vitamins C, E, Beta Carotene, Dietary Fiber	100g Sweet Potato =65 cals
Tomatoes	Late Winter to early Summer	Ripen at room temperature	Lycopene, Vitamin C, E, Folate, Dietary Fiber	100g Tomatoes =15-17 cals



Troubleshooting

PROBLEM	EASY SOLUTION
Machine will not work when turned ON	• The safety locking arm may not be correctly engaged in the vertical operating position with the locking arm located into the two grooves on either side of the juicer cover.
Motor appears to stall when juicing	• Wet pulp can build up under the cover if the juicing action is too vigorous. Try slower juicing action by pushing the food pusher down slower. Clean the integrated pulp container, the Nutri Disc™ and the juicer cover.
Excess pulp building up in the Nutri Disc™	• Stop the juicing process. Remove the juicer cover, scrape off pulp. Re-assemble and begin juicing again. Try alternating (soft and hard) vegetable and fruit varieties.
Pulp too wet and reduced extracted juice	• Try a slower juicing action by pushing the food pusher down slower. Remove Nutri Disc™ and thoroughly clean mesh walls with the nylon brush. Rinse the Nutri Disc™ under hot water. If the fine mesh holes are blocked, soak the Nutri Disc™ in a solution of hot water with 10% lemon juice to unblock the holes or wash in the dishwasher. This will remove excess fiber build up (from fruit or vegetables) which could be inhibiting the juice flow.
Juice leaks between the rim of the juicer and the cover of the filter	• Try a slower juicing action by pushing the food pusher down slower.
Bowl container juice sprays out from spout	• Try a slower juicing action by pushing the food pusher down slower.
Juicer makes loud noise when turned on	• Nutri Disc™ is not properly locked into position. Turn the ON/OFF button to OFF and unplug. • Disassemble the juicer (refer to disassembling). • Re-assemble (refer to assembly).
No juice coming out while juicing	• Check that the spout is not blocked with pulp. • Refer to care and cleaning.



Notes



Notes

Breville Service Centre

Australian Customers

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New Zealand Customers

Phone: 0800 273 845

Web: www.breville.com

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