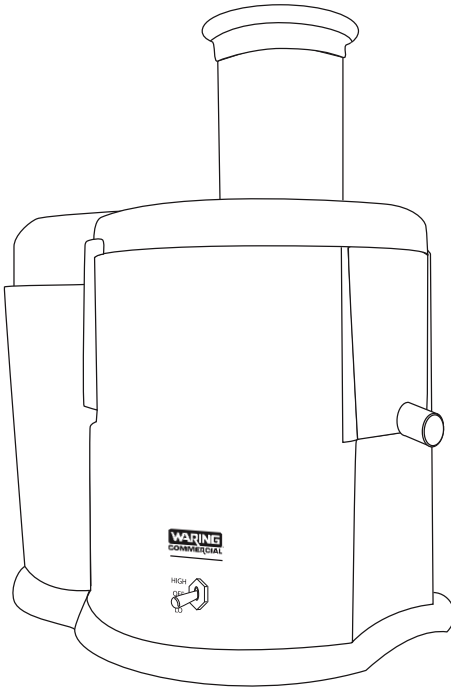


WARING COMMERCIAL™

Juice Extractor with Pulp Ejection



WJX50

For your safety and continued enjoyment of this product,
always read the instruction book carefully before using.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. **READ ALL INSTRUCTIONS.**
2. Always use the appliance on a dry, level surface.
3. Do not push produce into the feed chute with your fingers. Always use the food pusher provided.
4. Do not touch the small cutting blades in the base of the stainless steel filter basket.
5. Do not leave the juice extractor unattended when in use. This appliance should not be used by or near children or individuals with certain disabilities.
6. Always make sure the juice extractor is properly and completely assembled before operating. The unit will not turn on unless properly assembled.
7. Always disconnect the juice extractor from the power outlet when not in use or when assembling.
8. Always make sure juice extractor cover is securely in place before motor is turned on. Do not turn lid while juicer is in operation. Be sure to turn switch to off position after each use for your juicer. Make sure the motor stops completely before disassembling.
9. Do not put your fingers or any other object into the juicer opening while it is in operation. If food becomes lodged in opening, use food pusher or another piece of fruit or vegetable to push it down. When this method is not possible turn the motor off and disassemble juicer to remove the remaining food.
10. Do not operate any electrical appliance with a damaged cord or plug or after the appliance has malfunctioned or been damaged in any manner. If damaged, immediately stop use and call Waring Customer Service at (800) 269-6640 for examination, adjustment or repair.
11. Do not let the cord hang over the edge of the table or counter, or touch hot surfaces or become knotted.

12. Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven.
13. Always turn appliance off at the power point and remove cord from outlet
 - if the appliance is left unattended
 - if not in use
 - before cleaning
 - before putting on or taking off parts
 - before moving the appliance.
14. For any maintenance other than cleaning call (800) 269-6640.
15. This appliance has a 3-prong grounded plug. To reduce the risk of electric shock, this plug is intended to fit into a grounded outlet only one way. If the plug does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.
16. To protect against risk of electrical shock do not put motor, unit housing or power cord in water or other liquid.
17. Avoid contact with moving parts.
18. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
19. Do not use outdoors.
20. Do not use the appliance if the rotating sleeve is damaged.

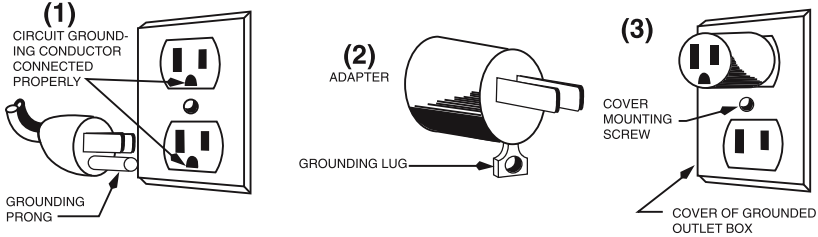
SAVE THESE INSTRUCTIONS

FOR COMMERCIAL USE ONLY

GROUNDING INSTRUCTIONS

This appliance must be grounded while in use to protect the operator from electrical shock. The appliance is equipped with a 3-conductor cord and 3-prong grounding-type plug to fit the proper grounding-type receptacle. The appliance has a plug that looks like the plug in drawing (1). An adapter, as in drawing (2), should be used for connecting the appliance plug to two-prong receptacles. The grounding tab which extends from the adapter must be connected to a permanent ground such as a properly grounded outlet box as shown in drawing (3) using a metal screw.

GROUNDING METHOD



EXTENSION CORDS

Use only 3-wire extension cords which have 3-prong grounding-type plugs and 3-pole cord connectors that accept the plug from the appliance. Use only extension cords which are intended for indoor use. Use only extension cords having an electrical rating not less than the rating of the appliance. Do not use damaged extension cords. Examine extension cord before using and replace if damaged. Do not abuse extension cord and do not yank on any cord to disconnect. Keep cord away from heat and sharp edges.

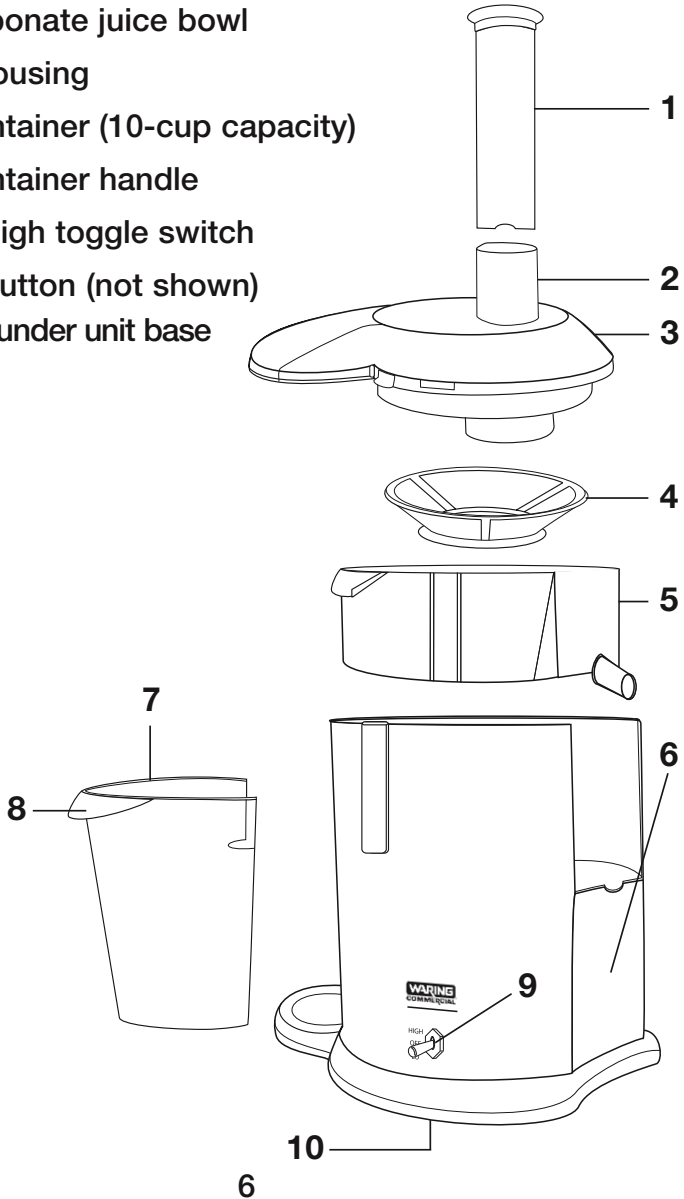
INTRODUCTION

Raw juices derived from fresh fruits and vegetables are invaluable as an aid in maintaining a balanced diet. Raw juice contains, in its most natural and complete form, precious vitamins, minerals, bioflavonoids and enzymes. Nutritional authorities claim that raw juice is food in one of its most easily digestible forms.

The Waring™ Commercial Juice Extractor is the result of intensive research and engineering efforts, and we are sure you will be delighted with its performance.

PARTS

1. Food pusher
2. Extra-wide feed chute
3. Top cover
4. Stainless steel filter basket and shredder disc
5. Polycarbonate juice bowl
6. Motor housing
7. Pulp container (10-cup capacity)
8. Pulp container handle
9. Lo/Off/High toggle switch
10. Reset button (not shown)
located under unit base



Assembling Your Waring™ Commercial Juice Extractor

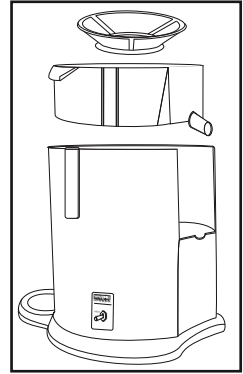
NOTE: The juice extractor will not operate until the pulp container and lid are locked into position. To assemble this unit the following steps must be followed in the order given.

Step 1

Place juice bowl on top of the motor housing.

Step 2

Place the stainless steel filter basket inside the center of the juice bowl. Make sure it snaps into hub. Press firmly on the stainless rim of the filter basket. To avoid injury do not press on shredder disk.

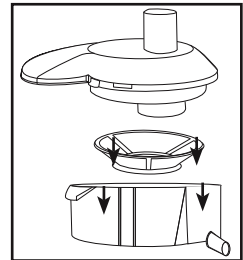


Step 1 and 2

Note: Make sure the stainless steel filter basket is pushed down firmly until it clicks into place.

Step 3

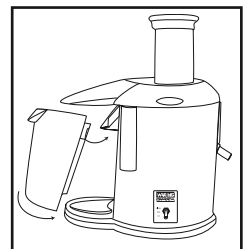
Place the top cover over the top of the motor housing. Lock juice cover into place by turning right to left (counter-clockwise) until cover locks into position. Follow instructional arrows on top cover.



Step 3

Step 4

Grab handle of pulp container and slide under cover by tilting forward. Push bottom of pulp container into unit until it is seated properly.

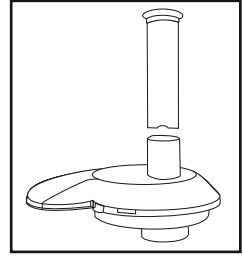


Step 4

Note: Unit will not operate if top cover and pulp container are not properly positioned.

Step 5

Slide the food pusher down the feed chute by aligning the flat area of the food pusher with the flat area of the feed chute. Food pusher is marked with an arrow for proper alignment. Continue to slide the food pusher down the feed chute.



Step 5

Disassembling Your Waring™ Commercial Juice Extractor

Step 1

Turn the Waring™ Commercial Juice Extractor toggle switch to the OFF position. Remove the plug from the power outlet.

Step 2

Remove the pulp container by tilting it slightly to remove from base.

Step 3

Remove the lid by twisting it left to right (clockwise) as far as it will go to disengage; then lift up cover.

Step 4

Remove stainless steel filter basket and juice bowl at the same time by holding onto the juice bowl spout and pulp outer edge lip while putting pressure with your thumbs on the top rim of housing and pulling gently in an upward motion. For best cleaning results, we recommend cleaning the filter basket with a cleaning brush.



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.

OPERATION

Note: The juice extractor will not operate until the top cover and pulp container are locked into position. See page 7.

Step 1

Wash your fruit and vegetables for juicing.

Note: Most fruit and vegetables such as apples, carrots and cucumbers will not need to be cut to size as they will fit into the feed chute whole.

Step 2

Ensure that the juice extractor is correctly assembled and that a juice collector cup is placed under the spout while juicing.

Step 3

Plug the power cord into a power outlet. For softer fruits and vegetables such as melons, spinach, pears, etc., use the low setting. For harder fruits and vegetables such as carrots, beets, cabbage, etc., use the high setting.

Place juice collecting container underneath spout. Toggle to the low or to the high position depending on the fruit or vegetable being processed. Toggle to the off position when process is completed. Place juice collecting container underneath spout.

Step 4

With the motor running, place food down the feed chute. Using the food pusher, gently guide food down the chute. To extract maximum juice always push the food pusher down slowly. Make sure flat area of food pusher is aligned to flat area of feed chute. The food pusher is marked with an arrow for proper alignment.

Step 5

Juice will flow into the juice collector container and the separated pulp will accumulate in the pulp container.

Note: The pulp container can be emptied during juicing by turning the juice extractor to the off position, then carefully removing the pulp container. You can reserve the pulp for soups, sauces or cakes. Or, you can discard the pulp.



NEVER USE FINGERS TO PUSH FOOD DOWN THE FEED CHUTE OR TO CLEAR THE FEED CHUTE. ALWAYS USE THE FOOD PUSHER PROVIDED.



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

Cleanup tip: For easy cleaning, immediately after each use, wash the juicer's removable parts with soap under running water to remove wet sticky pulp. Removable parts can be air dried or can also be cleaned on top shelf of dishwasher.

Step 6

Replace the pulp container by tilting it slightly, grasping the pulp container handle and then pushing lightly until it snaps into place.

Circuit Breaker

For your safety and protection, this juice extractor is equipped with a circuit breaker. Should the juice extractor be overloaded, the motor will automatically shut off. To restart, follow these steps:

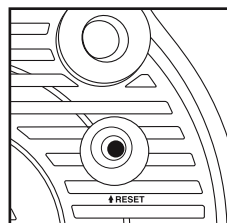
Move the toggle switch to the off position.

Unplug the juice extractor from electrical outlet.

Let motor cool down for approximately 1 minute.

Press the reset button located on the bottom of the unit base.

Once the motor has cooled down, plug unit into electrical outlet.



Move toggle switch to either low or high to continue juicing.

CARE AND CLEANING/ TROUBLESHOOTING GUIDE

For easy cleaning: Rinse removable parts with hot soapy water immediately after each use to remove wet pulp. Rinse with clean water. Allow parts to air dry or, place removable parts on top shelf only of dishwasher. Waring™ Commercial juice cover, juice bowl, pulp container and filter basket are dishwasher safe (top shelf only).

Wipe the motor base with a damp cloth.

A nylon washing brush is the most effective way to clean the filter basket. Using the brush, hold the filter basket under cold running water and brush from the outside of the basket. Then clean the filter basket in warm soapy water. Always treat the filter basket with care as it can be easily damaged. We recommend using an Oxo® cleaning brush. NOTE: use caution when handling, as shredder disc is very sharp.

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

If discoloration does occur the plastic parts can be soaked in bleach and water. Using 1 tablespoon of bleach to 1 quart of water, soak plastic parts for a maximum of 5 minutes, then rinse thoroughly. Do not soak the filter basket in bleach.

DO NOT IMMERSE THE MOTOR BASE IN WATER OR ANY OTHER LIQUID.

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 AS BLADES HAVE SHARP EDGES.

Note: To assist with cleaning, soak the stainless steel filter basket 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.

POSSIBLE PROBLEM	SOLUTION
Machine will not work when switched on	Make sure unit is plugged into proper power supply source. Make sure all parts are in the proper working position. Press the red reset button on bottom of unit. Check your home circuit breaker or fuse panel to make sure they are live.
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 more slowly.
Excess pulp builds up in the filter basket	Stop the juicing process. Remove the juicer cover and scrape off pulp. Re-assemble and begin juicing again. Try alternating (soft and hard) vegetable and fruit varieties.
Pulp too wet and insufficient	Change to low or high speed. Try a slower juicing action. Remove mesh filter basket and clean mesh walls with a fine brush in a solution of 70% water and 30% bleach. This will remove excess fiber buildup (from fruit or vegetables) which could be inhibiting the juice flow.
Juice leaks between the rim of the juicer cover and the juice bowl	Try a slower juicing action by pushing the food pusher down more slowly. Make sure unit is clean before use.
Juice bowl – juice sprays out from spout	Try a slower juicing action by pushing the food pusher down more slowly. Make sure juice cup is in proper position.

Vegetables and their Vitamin and Mineral Content

Asparagus	High in vitamins A, B-1 (thiamine), C, choline, folic acid; high in the mineral potassium
Beets and Beet Greens	High in vitamins A, C, and chlorophyll High in alkaline minerals such as calcium and potassium Also contain vitamin B-6 and minerals choline and iron
Cabbage	High in vitamins B-6, C High in minerals chlorine, iodine, potassium, and sulfur
Carrots	High in vitamins A, C High in potassium, calcium, and phosphorus High in carotenes
Celery	High concentration of organic alkaline minerals (balances blood pH levels)
Cucumbers	Good diuretic Rich in potassium
Fennel	Similar to celery – high in alkaline minerals High calcium and magnesium content
Kale	High in vitamin A and chlorophyll High in calcium
Parsley	High in vitamins A, C, and chlorophyll High in calcium, magnesium, phosphorus, potassium, sulfur
Parsnips	High in vitamin C High in chlorine, phosphorus, potassium
Radish	High in vitamin C Contains iron, magnesium, and potassium
Spinach	High in vitamins A, B complex, chlorophyll High in calcium, iron, magnesium, phosphorus, potassium
Summer Squash	High in B-1, B-2, niacin
Peppers	High in vitamins A, C High in potassium
Tomatoes	High in vitamins C, calcium
Watercress	High in vitamin C, chlorophyll High in calcium, potassium, chlorine, phosphorus, sulfur

Source: 1. *Juicing Therapy* by Dr. Bernard Jensen, 2000, Keats Publishing
2. *Getting the Best Out of Your Juicer*, William H. Lee, 1992, Keats Publishing

Fruits and their Vitamin and Mineral Content

Apples	Contain vitamins A, B-1, B-2, B-6, biotin, folic acid, pantothenic acid. High in chlorine, copper, iron, magnesium, manganese, phosphorous, potassium, silicon, sodium, sulfur
Cherries	Contain vitamins A, C, B-1, B-2, folic acid, niacin, calcium, cobalt, iron, magnesium, phosphorous, potassium Contain powerful alkalizing properties
Cranberries	High in vitamins A, C, B-complex, folic acid, calcium, iron, phosphorous, potassium Contain live enzymes
Grapes	Contain vitamins A, B-1, B-2, C, niacin, calcium, chlorine, copper, iron, magnesium, manganese, phosphorous
Grapefruit	High in vitamin C High in calcium, phosphorous, potassium Contains some Vitamin B-complex, E, K, biotin, inositol
Lemons	High in vitamin C and citric acid Act as a very strong cleanser
Limes	Same as lemons but not as acidic
Melons	High in vitamin A, B-complex, C High in enzymes
Oranges	High in vitamin A, C Contain B-1, B-2 B-6, E, K, biotin, folic acid, niacin, calcium, chlorine, copper, fluorine, iron manganese, magnesium, phosphorous, potassium, silicon, zinc

Source: 1. *Juicing Therapy* by Dr. Bernard Jensen, ©2000, Keats Publishing
2. *Getting the Best Out of Your Juicer*, William H. Lee, ©1992, Keats Publishing

©2007 Waring Commercial
314 Ella T. Grasso Avenue
Torrington, CT 06790

Waring™ Commercial is a registered trademark of Conair Corporation.
Any other trademarks or service marks of third parties referred to used
herein are the trademarks or service marks of their respective owners.

www.waringproducts.com

Printed in China

WJX50 IB
07WC30118

IB-7006A